

|                                                              |                                                                                                                       |                                             |
|--------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|---------------------------------------------|
| Breakfast                                                    |                                                                                                                       |                                             |
| BANANA COFFEE CAKE (perfect to share!)                       | dark rum butterscotch, caramelized banana, crème fraîche                                                              | 1850 cal 13                                 |
| STRAWBERRIES & CREAM FRENCH TOAST                            | cinnamon custard brioche, cannoli cream, butter maple syrup                                                           | 1660 cal 16                                 |
| AMERICANO* (choice of bacon or prosciutto)                   | two eggs, crispy hash potato, grilled bread                                                                           | 880-1180 cal 16.5                           |
| EGGS IN PURGATORY*                                           | spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta                                       | 760 cal 16                                  |
| BREAKFAST CARBONARA PASTA*                                   | poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino                                                | 950 cal 18                                  |
| POLLO FRITTO*                                                | crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato                                  | 1220 cal 18                                 |
| TUSCAN HASH* (choice of braised short rib or pulled chicken) | fried egg, sweet onion, piquillo pepper, bomba sauce                                                                  | 1270-1310 cal 18.5                          |
| SMOKED SALMON AVOCADO TOAST*                                 | caper relish, watermelon radish, toasted pine nut, pickled red onion                                                  | 530 cal 17                                  |
| BISTRO STEAK & EGGS*                                         | sunny-side up eggs, calabrian potato hash, rosemary bearnaise                                                         | 1350 cal 23.5                               |
| BREAKFAST SANDWICH*                                          | bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato                                | 2330 cal 17.5                               |
| MORNING MARKET BOARD                                         | caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread | 950 cal add prosciutto +5 (adds 110 cal) 17 |

Sides

6.5

ITALIAN DONUTS 470 cal • APPLEWOOD BACON 490 cal • CRISPY HASH POTATOES 420 cal • FRESH FRUIT 90 cal

|                                  |                                                                                                |              |
|----------------------------------|------------------------------------------------------------------------------------------------|--------------|
| Small Plates (perfect to share!) |                                                                                                |              |
| DAILY SOUP                       |                                                                                                | 10           |
| GRILLED BREAD & GOOD OLIVE OIL   | grana padano & herbs                                                                           | 890 cal 9    |
| ZUCCA CHIPS                      | pesto aioli (yum!)                                                                             | 490 cal 12   |
| WHITE TRUFFLE GARLIC BREAD       | house-made ricotta, mozzarella, grana padano, fresh herbs                                      | 1370 cal 16  |
| BURRATA DI STAGIONE              | fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce           | 660 cal 17   |
| CACIO E PEPE ARANCINI            | crispy risotto, pecorino romano, crushed pepper blend, pesto aioli                             | 870 cal 15   |
| CRISPY EGGPLANT PARMESAN         | fresh mozzarella, spicy vodka sauce, torn basil                                                | 770 cal 16   |
| CALAMARI FRITTI                  | house giardiniera, sugo, calabrian aioli, grilled lemon                                        | 920 cal 18   |
| WILD SHRIMP SCAMPI               | blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread       | 870 cal 18.5 |
| YELLOWTAIL CRUDO*                | castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper | 570 cal 19   |
| PROSCIUTTO BRUSCHETTA            | stracciatella, grilled asparagus, truffle, grana padano                                        | 450 cal 16   |
| ITALIAN MEATBALLS                | creamy polenta, rustic marinara, grana padano                                                  | 670 cal 16.5 |
| BEEF CARPACCIO*                  | pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread                     | 520 cal 18.5 |

Chef's Board

22

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

1360 cal

Salads

add chicken 7 (210 cal) or salmon\* 14 (360 cal)

LITTLE GEM CAESAR 16  
grated grana padano, torn crouton, cracked pepper 1110 cal

ARUGULA & AVOCADO 15  
shaved fennel, lemon, grana padano, evoo 240 cal

TUSCAN KALE 16  
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal

SEASONAL VEGETABLE 17  
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal

CHOPPED CHICKEN 17.5  
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal

HEIRLOOM BEET & CHICKEN 17.5  
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 cal

ITALIAN FARM 17.5  
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal

Pizza

BREAKFAST ROSA\* 22  
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal

MARGHERITA 21 make it **IEDYE** +3  
mozzarella, fresh basil, evoo, red sauce 1270 cal

HOT HONEY & SMOKED PROSCIUTTO 23  
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

FUNGHI 22  
roasted mushroom, cipollini, smoked mozzarella 1310 cal

CACIO E PEPE 21  
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal

SPICY MEATBALL 22  
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal

PROSCIUTTO 23  
mission fig, mozzarella, goat cheese, arugula 1320 cal

THE PIG 23  
pepperoni, calabrese, sopressatta, italian sausage 1480 cal  
make it **bomba style** for the crust +5 (adds 270 cal)  
**substitute gluten-free crust** +4 (removes 50-100 cal)

|                                      |                                                                                                      |               |
|--------------------------------------|------------------------------------------------------------------------------------------------------|---------------|
| Strombolis served with a green salad |                                                                                                      |               |
| HOT ITALIAN                          | calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo  | 1180 cal 16.5 |
| GIARDINO                             | asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto | 1390 cal 16.5 |

|                                                                                                   |                                                                                    |             |
|---------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------|
| Fresh Pasta & Entrées                                                                             |                                                                                    |             |
| TORTELLONI AL POMODORO                                                                            | simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano       | 1000 cal 23 |
| BRAISED SHORT RIB LUMACHE                                                                         | grana padano crema, horseradish gremolata, herb breadcrumb, arugula                | 1940 cal 25 |
| TROTTOLE CHICKEN PESTO                                                                            | sweet basil, shaved garlic, toasted pine nut, crispy caper                         | 1480 cal 23 |
| STROZZAPRETI                                                                                      | herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut  | 2110 cal 23 |
| SPICY RIGATONI VODKA                                                                              | italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano          | 1920 cal 24 |
| BOLOGNESE (house specialty)                                                                       | traditional meat sauce, pappardelle, grana padano, wild oregano, evoo              | 940 cal 25  |
| CRUSHED MEATBALL RAGU                                                                             | crispy pancetta, blistered onion, bucatini, pecorino, wild oregano                 | 1580 cal 23 |
| SUNDAY NIGHT LASAGNA                                                                              | braised short rib, italian sausage, rustic marinara, ricotta, provolone            | 710 cal 24  |
| SQUID INK TONNARELLI                                                                              | tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce               | 970 cal 26  |
| RICOTTA CAVATELLI                                                                                 | lump crab, tiger shrimp, peperoncino, mint, lemon olive oil                        | 1380 cal 26 |
| CHICKEN PARMESAN                                                                                  | crushed tomato, aged provolone, mozzarella, parmesan rigatoni                      | 1990 cal 26 |
| ROASTED SALMON*                                                                                   | caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato | 1330 cal 26 |
| substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5 |                                                                                    |             |

# NORTH

## ITALIA

### Spritz

🍷 glass 🍷 bottle

HUGO 14  
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15  
aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷12.5 🍷56  
orange juice, grapefruit, blood orange or peach 140-630 cal

### Cocktails

BREAKFAST MULE 13  
ketel one, peach, fresh lemon, ginger beer, sparkling rosé 240 cal

GIADA 12.5  
nikka vodka, pressed cucumber, strega, basil, lime 210 cal

PALERMO 12.5  
ramazzotti rosato, blood orange, teremana reposado 140 cal

SPARKLING ROSÉ SANGRIA 13.5  
rosé wine, elderflower, peach, fresh berries 300 cal

CIAO, BELLA! 15.5  
vulcanica sicilian vodka, white peach, brut rosé 230 cal

### Zero Proof

JUST PEACHY 10  
white peach, raspberry, lemon, ginger beer 150 cal

OOSPRITZ 12.5  
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

GRAPEFRUIT G&T 13  
aviation gin, nonino aperitivo, peach, fever tree medi tonic 210 cal

PASSIONE 13.5  
aperol, vanilla, passion fruit, brut rosé 220 cal

YOU, ME & CAPRI 13.5  
campari, peach, sparkling rosé 250 cal

CARAJILLO 13  
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 15.5  
teremana reposado, grand marnier, montenegro, fresh citrus 210 cal

LA DOLCE VITA 16  
casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

ESPRESSO MARTINI 15.5  
nikka vodka, fresh brewed espresso, borghetti, frangelico, oat milk 360 cal

TUSCAN BLOODY MARY 13  
tito’s vodka, calabrian chili, tuscan spice, charcuterie 340 cal

PINA NO-LADA 11  
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12  
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12  
st. agrestis, non-alcoholic 90 cal

### Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC (split) 12  
zonin, “cuvée zero”, veneto 30 cal

PROSECCO 🍷12.5 🍷50  
bottega “vino dei poeti”, veneto 140/630 cal

SPARKLING ROSÉ 🍷12.5 🍷50  
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal

RED SANGRIA 🍷12.5 🍷44  
red wine, cherry, pineapple, moscato 290/1240 cal

### White Wine

glass 140 cal terzo 190 cal bottle 630 cal

SAUVIGNON BLANC 0.0 11 14.5 44  
miguel torres, “serena non-alc.”, chile 30/40/120 cal

PINOT GRIGIO 12.5 16.5 50  
barone fini, valdadige

GRECO DI TUFO 12 16 48  
villa matilde, campania

VERMENTINO 11.5 15.5 46  
pala “soprasole”, sardinia

GRILLO 13 17 52  
feudo montoni “timpa”, sicily

RIESLING 11.5 15.5 46  
loosen bros. “dr. l”, moseli

MOSCATO D’ASTI 12 16 48  
vietti, piedmont

SAUVIGNON BLANC 12.5 16.5 50  
vavasour, awatere valley, nz

SAUVIGNON BLANC 15 20 60  
decoy, california

CHARDONNAY 12 16 48  
edna valley, central coast

CHARDONNAY 14 18.5 56  
bollini, “barricato 40”, trentino

CHARDONNAY 16 21 64  
la follette “los primeros”, sonoma county

### Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

CHIARETTO 12 16 48  
cà maiol “riviera del garda classico”, valtènesi

### Red Wine

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO 13 17 52  
donnafugata “bell’assai”, sicily

CHIANTI CLASSICO 13.5 18 54  
borgo scopeto, tuscany

MONTEPULCIANO D’ABRUZZO 12.5 16.5 50  
umani ronchi, “podere”, abruzzo

PINOT NOIR 12.5 16.5 50  
bottega vinaia, trentino

PINOT NOIR 16 21 64  
banshee, sonoma county

BARBERA 13 17 52  
marchesi di gresy, asti

NEBBIOLO LANGHE 15 20 60  
marchesi di barolo “sbirolo”, piedmont

SUPER TUSCAN 17 22.5 68  
ornellaia “le volte”, tuscany

BAROLO 17.5 23 70  
fontanafredda “silver label”, piedmont

MERLOT 12 16 48  
st. francis, sonoma county

MALBEC 12 16 48  
portillo, mendoza

NEGROAMARO 14 18.5 56  
li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON 12 16 48  
di majo norante, molise

CABERNET SAUVIGNON 14 18.5 56  
paul dolan vineyards, mendocino county

CABERNET SAUVIGNON 16.5 22 66  
iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND 17 22.5 68  
delille cellars “d2”, columbia valley

### Beer

\$6.75 – 9 100 - 270 cal per serving

### Local Draft

BOISE BREWING “broad street blonde”

MOTHER EARTH “heavy cloud hazy ipa”

SOCKEYE “dagger falls ipa”

### Local Bottles & Cans

HIGHPOINT “prairie punch cider”

MOTHER EARTH “cali creamin’ vanilla cream ale”

LOST GROVE “ghost town hazelnut coffee porter”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “non-alcoholic golden ale”