

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
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)

SIMPLE	11.5
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 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	
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

MARGHERITA 21 make it **TE DYE** +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)

Fresh Pasta

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
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal)			+3.5

Entrées

ROASTED SALMON	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	28
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter 680 cal	34
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus 2020 cal	26
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	26
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot 990 cal	36
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato 1630 cal	35
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt 1630 cal	44

For the Table

9

SPICY BROCCOLINI 370 cal • TUSCAN KALE & SPINACH 150 cal • GRILLED ASPARAGUS 300 cal

ROASTED MUSHROOMS 790 cal • GLAZED CHIOGGIA BEETS 330 cal • CRISPY BRUSSELS SPROUTS 530 cal

ROASTED BUTTERNUT SQUASH POLENTA 730 cal • ROASTED FINGERLING POTATOES 760 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.
Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

NC-BA, NE, PA, TX-AD,DU

NORTH

ITALIA

Cocktails

- NEW ITALIAN SPRITZ

15

aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO

14.5

nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal
- CIAO, BELLA!

15.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY

14.5

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA

15.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE

15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA

15.5

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO

14.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO

15.5

iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI

15.5

nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA

16

casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
- TURINO OLD FASHIONED

16

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 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

- 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 brandy, blood orange, red wine, raspberry 320/1270 cal				Rosé Wine glass 140 cal terzo 190 cal bottle 630 cal CHIARETTO 12 16 48 cà maiol “riviera del garda classico”, valtènesi	
White Wine glass 140 cal terzo 190 cal bottle 630 cal				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 valravn, 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

- BIG GROVE “citrus surfer wheat”
- KROS STRAIN “fairy nectar hazy ipa”
- KINKAIDER “dragon juice ipa”

Local Bottles + Cans

- GLACIAL TILL “dry cider”
- ZIPLINE “copper altbier”
- KINKAIDER “seasonal selection”

PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC “upside dawn non-alcoholic golden ale”