

Small Plates

(perfect to share!)

DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal
ZUCCA CHIPS	pesto aioli (yum!)	490 cal
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal

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	16
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	18
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	
ITALIAN FARM	18.5
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal	

Pizza

MARGHERITA	22	make it TIE 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	23	
roasted mushroom, cipollini, smoked mozzarella 1310 cal		
CACIO E PEPE	22	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal		
SPICY MEATBALL	23	
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	26
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal	24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	25
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	26
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	30
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal	35
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal	28
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	27
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	36
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal	44

For the Table

9.5

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

NORTH

ITALIA

Cocktails

- NEW ITALIAN SPRITZ

15.5

aperol, citrus smash, prosecco

150 cal
- LIMONCELLO SBAGLIATO

15.5

nonino l’aperitivo, limoncello, fresh lemon, proseco

220 cal
- CIAO, BELLA!

16.5

vanilla infused vulcanica vodka, white peach, brut rosé

230 cal
- ROMAN HOLIDAY

15.5

coconut infused rums, aperol, pineapple, lemon, black walnut

240 cal
- ALTA ROSSA

16

raspberry infused lalo tequila, italicus rosolio, fresh lemon

230 cal
- POMEGRANATE MULE

16

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

210 cal

- SICILIAN MARGARITA

16.5

el mayor reposado, grand marnier, montenegro, fresh citrus

240 cal
- DIABOLO

15.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon

210 cal
- MARCO POLO

16

iwai japanese whisky, montenegro, honey, ginger, fresh lemon

220 cal
- CACIO E PEPE DIRTY MARTINI

16

nikka vodka, grana padano, olive, cracked pepper

230 cal
- LA DOLCE VITA

16.5

casamigos blanco, nonino l’aperitivo, passion fruit

190 cal
- TURINO OLD FASHIONED

16.5

whistlepig piggyback rye, hazelnut, brown sugar, angostura

270 cal

Zero Proof

- JUST PEACHY

11.5

white peach, raspberry, lemon, ginger beer

150 cal
- OOSPRITZ

13

mionetto na aperitivo, crushed lemon, bubbles

70 cal
- LA SPEZIA

12

pentire non-alcoholic, blood orange, honey, lemon, spiced salt

80 cal

- PINA NO-LADA

11.5

coconut, pineapple, fresh lime, bubbles

180 cal
- FAUX ME TWICE

12.5

non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

110 cal
- PHONY NEGRONI

12

st. agrestis, non-alcoholic

90 cal

Bubbles & Sangria				Rosé & Orange Wine			
	glass	bottle	pitcher		glass	terzo	bottle
NON-ALCOHOLIC (split)	12			CHIARETTO	12.5	16.5	50
zonin, “cuvée zero”, veneto		30 cal		cà maiol “riviera del garda classico”, valtènesi			
PROSECCO	12.5	50		VERDICCHIO	12	16	48
bottega “vino dei poeti”, veneto		140/630 cal		casalfarneto, “paò orange”, marche			
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					
White Wine				Red Wine			
	glass	terzo	bottle		glass	terzo	bottle
SAUVIGNON BLANC 0.0	11	14.5	44	FRAPPATO	13	17	52
miguel torres, “serena non-alc.”, chile		30/40/120 cal		donnafugata “bell’assai”, sicily			
PINOT GRIGIO	13	17	52	CHIANTI CLASSICO	14	18.5	56
barone fini, valdadige				borgo scopeto, tuscany			
GRECO DI TUFO	12	16	48	MONTEPULCIANO D’ABRUZZO	12.5	16.5	50
villa matilde, campania				umani ronchi, “podere”, abruzzo			
VERMENTINO	11.5	15.5	46	PINOT NOIR	13	17	52
pala “soprasole”, sardinia				bottega vinaia, trentino			
GRILLO	13	17	52	PINOT NOIR	16	21	64
feudo montoni “timpa”, sicily				valravn, sonoma county			
RIESLING	12	16	48	BARBERA	13	17	52
loosen bros. “dr. l”, moseli				marchesi di gresy, asti			
MOSCATO D’ASTI	12.5	16.5	50	NEBBIOLO LANGHE	15	20	60
vietti, piedmont				marchesi di barolo “sbirolo”, piedmont			
SAUVIGNON BLANC	12.5	16.5	50	SUPER TUSCAN	17.5	23	70
vavasour, awatere valley, nz				ornellaia “le volte”, tuscany			
SAUVIGNON BLANC	15.5	20.5	62	BAROLO	17.5	23	70
duckhorn, north coast				fontanafredda “silver label”, piedmont			
CHARDONNAY	12.5	16.5	50	MERLOT	12.5	16.5	50
edna valley, central coast				st. francis, sonoma county			
CHARDONNAY	14.5	19	58	MALBEC	13	17	52
bollini, “barricato 40”, trentino				portillo, mendoza			
CHARDONNAY	16.5	22	66	NEGROAMARO	14	18.5	56
la follette “los primeros”, sonoma county				li veli “pezzo morgana”, salice salentino riserva			
				CABERNET SAUVIGNON	13	17	52
				di majo norante, molise			
				CABERNET SAUVIGNON	15	20	60
				paul dolan vineyards, mendocino county			
				CABERNET SAUVIGNON	17.5	23	70
				iconoclast “by chimney rock”, napa valley			
				PROPRIETARY RED BLEND	17.5	23	70
				delille cellars “d2”, columbia valley			

Beer \$6.75 – 9 100 - 270 cal per serving

Local Bottles + Cans

- HUSS “scottsdale blonde”

PAPAGO “orange blossom”

SAN TAN “devil’s pale ale”
- WALTER STATION “hazing arizona hazy ipa”

SAN TAN “moon juice galactic ipa”

GRAND CANYON “sunset amber ale”

PERONI • COORS LIGHT • MODELO • PERONI “0.0 non-alcoholic”