



## Small Plates *(perfect to share!)*

DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 10
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15.5
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 19
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 19.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 17.5
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, castelvetro 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 <b>TIEDYE</b> +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 <b>bomba style</b> for the crust +5 (adds 270 cal)		
	<b>substitute gluten-free crust</b> +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
	<b>substitute gluten-free pasta</b> (removes 30-210 cal) <b>or vegetable noodles</b> (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 SCARPARELLO	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 16**  
aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO 16**  
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal
- CIAO, BELLA! 17**  
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY 16**  
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA 16.5**  
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE 16.5**  
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA 17**  
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO 16**  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO 16.5**  
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI 17**  
nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA 17.5**  
casamigos blanco, nonino l'aperitivo, passion fruit 190 cal
- TURINO OLD FASHIONED 18**  
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

## Zero Proof

- JUST PEACHY 12.5**  
white peach, raspberry, lemon, ginger beer 150 cal
- 00SPRITZ 13.5**  
mionetto na aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA 13.5**  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

- PINA NO-LADA 12.5**  
coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE 13**  
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
- PHONY NEGRONI 12**  
st. agrestis, non-alcoholic 90 cal

## Bubbles & Sangria

- NON-ALCOHOLIC (split) 12**  
zonin, "cuvée zero", veneto 30 cal
- PROSECCO 13 52**  
bottega "vino dei poeti", veneto 140/630 cal
- SPARKLING ROSÉ 13 52**  
cleto chiarli "brut de noir", emilia-romagna 140/630 cal
- RED SANGRIA 13 45**  
brandy, blood orange, red wine, raspberry 320/1270 cal

## Rosé & Orange Wine

- |  | glass | terzo | bottle |
|--|-------|-------|--------|
| <b>CHIARETTO</b>                                 | 13    | 17    | 52     |
| cà maiol "riviera del garda classico", valtènesi |       |       |        |
| <b>VERDICCHIO</b>                                | 12    | 16    | 48     |
| casalfarneto, "paò orange", marche               |       |       |        |

## Red Wine

- |   | glass | terzo | bottle |
|---|-------|-------|--------|
| <b>FRAPPATO</b>                                   | 13    | 17    | 52     |
| donnafugata "bell'assai", sicily                  |       |       |        |
| <b>CHIANTI CLASSICO</b>                           | 14.5  | 19    | 58     |
| borgo scopeto, tuscany                            |       |       |        |
| <b>MONTEPULCIANO D'ABRUZZO</b>                    | 13    | 17    | 52     |
| umani ronchi, "podere", abruzzo                   |       |       |        |
| <b>PINOT NOIR</b>                                 | 13.5  | 18    | 54     |
| bottega vinaia, trentino                          |       |       |        |
| <b>PINOT NOIR</b>                                 | 16.5  | 22    | 66     |
| valravv, sonoma county                            |       |       |        |
| <b>BARBERA</b>                                    | 13    | 17    | 52     |
| marchesi di gresy, asti                           |       |       |        |
| <b>NEBBIOLO LANGHE</b>                            | 15    | 20    | 60     |
| marchesi di barolo "sbirolo", piedmont            |       |       |        |
| <b>SUPER TUSCAN</b>                               | 18    | 24    | 72     |
| ornellaia "le volte", tuscany                     |       |       |        |
| <b>BAROLO</b>                                     | 18    | 24    | 72     |
| fontanafredda "silver label", piedmont            |       |       |        |
| <b>MERLOT</b>                                     | 13    | 17    | 52     |
| st. francis, sonoma county                        |       |       |        |
| <b>MALBEC</b>                                     | 13.5  | 18    | 54     |
| portillo, mendoza                                 |       |       |        |
| <b>NEGROAMARO</b>                                 | 14    | 18.5  | 56     |
| li veli "pezzo morgana", salice salentino riserva |       |       |        |
| <b>CABERNET SAUVIGNON</b>                         | 13.5  | 18    | 54     |
| di majo norante, molise                           |       |       |        |
| <b>CABERNET SAUVIGNON</b>                         | 15.5  | 20.5  | 62     |
| paul dolan vineyards, mendocino county            |       |       |        |
| <b>CABERNET SAUVIGNON</b>                         | 18    | 24    | 72     |
| iconoclast "by chimney rock", napa valley         |       |       |        |
| <b>PROPRIETARY RED BLEND</b>                      | 18    | 24    | 72     |
| delille cellars "d2", columbia valley             |       |       |        |

## White Wine

- |   | glass | terzo | bottle |
|---|-------|-------|--------|
| <b>SAUVIGNON BLANC 0.0</b>                            | 11    | 14.5  | 44     |
| miguel torres, "serena non-alc.", chile 30/40/120 cal |       |       |        |
| <b>PINOT GRIGIO</b>                                   | 13.5  | 18    | 54     |
| barone fini, valdadige                                |       |       |        |
| <b>GRECO DI TUFO</b>                                  | 12.5  | 16.5  | 50     |
| villa matilde, campania                               |       |       |        |
| <b>VERMENTINO</b>                                     | 11.5  | 15.5  | 46     |
| pala "soprasole", sardinia                            |       |       |        |
| <b>GRILLO</b>   | 14    | 18.5  | 56     |
| feudo montoni "timpa", sicily                         |       |       |        |
| <b>RIESLING</b>                                       | 12    | 16    | 48     |
| loosen bros. "dr. l", moseli                          |       |       |        |
| <b>MOSCATO D'ASTI</b>                                 | 13    | 17    | 52     |
| vietti, piedmont                                      |       |       |        |
| <b>SAUVIGNON BLANC</b>                                | 13.5  | 18    | 54     |
| vasasour, awatere valley, nz                          |       |       |        |
| <b>SAUVIGNON BLANC</b>                                | 16    | 21    | 64     |
| duckhorn, north coast                                 |       |       |        |
| <b>CHARDONNAY</b>                                     | 13    | 17    | 52     |
| edna valley, central coast                            |       |       |        |
| <b>CHARDONNAY</b>                                     | 15    | 20    | 60     |
| bollini, "barricato 40", trentino                     |       |       |        |
| <b>CHARDONNAY</b>                                     | 17    | 22.5  | 68     |
| la follette "los primeros", sonoma county             |       |       |        |

## Beer \$7.25-9.5 100-270 cal per serving

### Local Draft

- STATION 26 "303 lager"
- RATIO "repeater pale ale"
- CEREBRAL "rare trait hazy ipa"

### Local Bottles & Cans

- AVERY "white rascal belgian style white"
- ODELL "90 shilling"
- LEFT HAND BREWING "nitro milk stout"

PERONI (draft) • COORS LIGHT • UNTITLED ART "non-alcoholic pilsner" • STEM CIDERS "real dry"