

Small Plates

(perfect to share!)

DAILY SOUP		10
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

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
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			

NORTH

ITALIA

Cocktails

NEW ITALIAN SPRITZ 14	SICILIAN MARGARITA 15.5
aperol, citrus smash, prosecco 150 cal	el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 15	DIABOLO 15
nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5	MARCO POLO 15
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 15	CACIO E PEPE DIRTY MARTINI 15
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5	LA DOLCE VITA 16
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15	TURINO OLD FASHIONED 16
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal	whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 10	PINA NO-LADA 11
white peach, raspberry, lemon, ginger beer 150 cal	coconut, pineapple, fresh lime, bubbles 180 cal
OOSPRITZ 12.5	FAUX ME TWICE 12
mionetto na aperitivo, crushed lemon, bubbles 70 cal	non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5	PHONY NEGRONI 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria	🍷 glass	🍷 bottle	🍷 pitcher	Rosé Wine	glass 140 cal	terzo 190 cal	bottle 630 cal
NON-ALCOHOLIC (split) 12				CHIARETTO	13	17	52
zonin, “cuvée zero”, veneto 30 cal				cà maiol “riviera del garda classico”, valtènesi			
PROSECCO 🍷12.5 🍷50				Red Wine	glass 140 cal	terzo 190 cal	bottle 630 cal
bottega “vino dei poeti”, veneto 140/630 cal				FRAPPATO	13	17	52
SPARKLING ROSÉ 🍷12.5 🍷50				donnaufugata “bell’assai”, sicily			
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal				CHIANTI CLASSICO	15	20	60
RED SANGRIA 🍷13 🍷45				borgo scopeto, tuscan			
brandy, blood orange, red wine, raspberry 320/1270 cal				MONTEPULCIANO D’ABRUZZO	13.5	18	54
	glass 140 cal	terzo 190 cal	bottle 630 cal	umani ronchi, “podere”, abruzzo			
White Wine				PINOT NOIR	13	17	52
SAUVIGNON BLANC 0.0	11	14.5	44	bottega vinaia, trentino			
miguel torres, “serena non-alc.”, chile 30/40/120 cal				PINOT NOIR	17	22.5	68
PINOT GRIGIO	13	17	52	valrav, sonoma county			
barone fini, valdadige				BARBERA	13	17	52
GRECO DI TUFO	12.5	16.5	50	marchesi di gresy, asti			
villa matilde, campania				NEBBIOLO LANGHE	16	21	64
VERMENTINO	12	16	48	marchesi di barolo “sbirolo”, piedmont			
pala “soprasole”, sardinia				SUPER TUSCAN	17	22.5	68
VERDICCHIO	11	14.5	44	ornellaia “le volte”, tuscany			
casalfarneto, marche				BAROLO	17.5	23	70
GRILLO	13	17	52	fontanafredda “silver label”, piedmont			
feudo montoni “timpa”, sicily				MERLOT	12	16	48
RIESLING	12	16	48	st. francis, sonoma county			
loosen bros. “dr. l”, moseli				MALBEC	12	16	48
MOSCATO D’ASTI	12.5	16.5	50	portillo, mendoza			
vietti, piedmont				NEGROAMARO	14	18.5	56
SAUVIGNON BLANC	12	16	48	li veli “pezzo morgana”, salice salentino riserva			
vavasour, awatere valley, nz				CABERNET SAUVIGNON	12	16	48
SAUVIGNON BLANC	16	21	64	di majo norante, molise			
decoy, california				CABERNET SAUVIGNON	14	18.5	56
CHARDONNAY	12	16	48	paul dolan vineyards, mendocino county			
edna valley, central coast				CABERNET SAUVIGNON	17	22.5	68
CHARDONNAY	14	18.5	56	iconoclast “by chimney rock”, napa valley			
bollini, “barricato 40”, trentino				PROPRIETARY RED BLEND	17.5	23	70
CHARDONNAY	16	21	64	delille cellars “d2”, columbia valley			
la follette “los primeros”, sonoma county							

Beer

\$6.5 – 9 100 - 270 cal per serving

Craft Beer

NORTH COAST “scrimshaw pilsner”	KC BIER CO “dunkel”
BOULEVARD “tank 7 farmhouse ale”	DESCHUTES “fresh squeezed ipa”
KC BIER CO “hefeweizen”	MARTIN CITY “hard way ipa”

PERONI • BUD LIGHT • MICHELOB ULTRA • STELLA • MODELO • ATHLETIC “non-alc. golden ale”