

<i>Small Plates</i> (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
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	19

<i>Chef's Boards</i>		
FARMERS MARKET 21	CLASSICO 22	
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal	

<i>Salads</i> add chicken 7 (210 cal) or salmon* 14 (360 cal)	<i>Pizza</i>
SIMPLE 11.5	MARGHERITA 21 make it TIE DYE +3
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal	mozzarella, fresh basil, evoo, red sauce 1270 cal
LITTLE GEM CAESAR 16	HOT HONEY & SMOKED PROSCIUTTO 23
grated grana padano, torn crouton, cracked pepper 1110 cal	scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
ARUGULA & AVOCADO 15	FUNGHI 22
shaved fennel, lemon, grana padano, evoo 240 cal	roasted mushroom, cipollini, smoked mozzarella 1310 cal
TUSCAN KALE 16	CACIO E PEPE 21
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SEASONAL VEGETABLE 17	SPICY MEATBALL 22
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal
ITALIAN FARM 17.5	PROSCIUTTO 23
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal	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)

<i>Fresh Pasta</i>		
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		

<i>Entrées</i>		
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

<i>For the Table</i> 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 15 aperol, citrus smash, prosecco 150 cal	SICILIAN MARGARITA 15.5 el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 14.5 nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	DIABOLO 14.5 banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5 vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	MARCO POLO 15.5 iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 14.5 coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	CACIO E PEPE DIRTY MARTINI 15.5 nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5 raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	LA DOLCE VITA 16 casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 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	PINA NO-LADA 11 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 12.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 12 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 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

White Wine

glass 140 cal terzo 190 cal bottle 630 cal

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

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

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

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO donnafugata “bell’assai”, sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D’ABRUZZO umani ronchi, “podere”, abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR valrav, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo “sbirolo”, piedmont	15	20	60
SUPER TUSCAN ornellaia “le volte”, tuscany	17	22.5	68
BAROLO fontanafredda “silver label”, piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars “d2”, columbia valley	17	22.5	68

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Bottles + Cans

SAINT ARNOLD “dry cider”	EUREKA HEIGHTS “buckle bunny cream ale”
SAINT ARNOLD “lawnmower”	KARBACH “crawford bock”
KARBACH “lovestreet blonde”	EUREKA HEIGHTS “mini boss ipa”

MENABREA “lager” • ESTRELLA JALISCO • STELLA • MICHELOB ULTRA • ATHLETIC “non-alc. golden ale”