



Small Plates *(perfect to share!)*

DAILY SOUP		12
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 10
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 19.5
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 19.5
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 cal 20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal 20

Chef's Board 24

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 8 (210 cal) or salmon* 15 (360 cal)*

SIMPLE 12.5	farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	320 cal
LITTLE GEM CAESAR 17	grated grana padano, torn crouton, cracked pepper	1110 cal
ARUGULA & AVOCADO 16.5	shaved fennel, lemon, grana padano, evoo	240 cal
TUSCAN KALE 17.5	crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	730 cal
SEASONAL VEGETABLE 18.5	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 23	make it TIEDYE+3 mozzarella, fresh basil, evoo, red sauce	1270 cal
HOT HONEY & SMOKED PROSCIUTTO 24	scamorza, speck, calabrian honey, arugula, pecorino toscano	1250 cal
FUNGHI 24	roasted mushroom, cipollini, smoked mozzarella	1310 cal
CACIO E PEPE 23	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper	1550 cal
SPICY MEATBALL 24	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce	1380 cal
PROSCIUTTO 24	mission fig, mozzarella, goat cheese, arugula	1320 cal
THE PIG 24	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 25
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal 27
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 26.5
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 26.5
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 27.5
BOLOGNESE <i>(house specialty)</i>	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 27.5
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal 25
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal 27
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal 28
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal 28
	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 35
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal 36
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 28.5
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal 37
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal 37
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal 47

For the Table 10.5

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

White Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13.5	18	54
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	13.5	18	54
SAUVIGNON BLANC duckhorn, north coast	16	21	64
CHARDONNAY edna valley, central coast	13	17	52
CHARDONNAY bollini, "barricato 40", trentino	15	20	60
CHARDONNAY la follette "los primeros", sonoma county	17	22.5	68

Rosé & Orange Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
CHIARETTO cà maiol "riviera del garda classico", valtènesi	13	17	52
VERDICCHIO casalfarneto, "paò orange", marche	12	16	48

Red Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
FRAPPATO donnafugata "bell'assai", sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	14.5	19	58
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	13.5	18	54
PINOT NOIR valrav, sonoma county	16.5	22	66
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	18	24	72
BAROLO fontanafredda "silver label", piedmont	18	24	72
MERLOT st. francis, sonoma county	13	17	52
MALBEC portillo, mendoza	13.5	18	54
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	13.5	18	54
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15.5	20.5	62
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	18	24	72
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	18	24	72

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

Local Bottles + Cans

- BIVOUAC** "albright pear cider"
- HARLAND** "lager" (16 oz)
- FIRESTONE WALKER** "805 blonde ale"
- OGOPOGO** "boeman white ale" (16 oz)
- COMMON SPACE** "food fight hazy ipa" (16 oz.)
- EL SEGUNDO BREWERY** "mayberry ipa" (16 oz.)

PERONI • COORS LIGHT • MODELO • ATHLETIC "run wild non-alcoholic ipa"