

<i>Small Plates</i> (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

<i>Chef's Boards</i>	
FARMERS MARKET 23	CLASSICO 24
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 8 (210 cal) or salmon* 15 (360 cal)	<i>Pizza</i>
SIMPLE 12.5	MARGHERITA 23 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 17	HOT HONEY & SMOKED PROSCIUTTO 24
grated grana padano, torn crouton, cracked pepper 1110 cal	scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
ARUGULA & AVOCADO 16.5	FUNGHI 24
shaved fennel, lemon, grana padano, evoo 240 cal	roasted mushroom, cipollini, smoked mozzarella 1310 cal
TUSCAN KALE 17.5	CACIO E PEPE 23
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 18.5	SPICY MEATBALL 24
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 18.5	PROSCIUTTO 24
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 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)

<i>Fresh Pasta</i>		
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 (house specialty)	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		

<i>Entrées</i>		
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 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	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

<i>For the Table</i> 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, proseco

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
- OOSPRITZ

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

110cal
- 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 🍷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 140 cal	terzo 190 cal	bottle 630 cal
SAUVIGNON BLANC 0.0	11	14.5	44
miguel torres, “serena non-alc.”, chile 30/40/120 cal			
PINOT GRIGIO	13.5	18	54
barone fini, valdadige			
GRECO DI TUFO	12.5	16.5	50
villa matilde, campania			
VERMENTINO	11.5	15.5	46
pala “soprasole”, sardinia			
GRILLO	14	18.5	56
feudo montoni “timpa”, sicily			
RIESLING	12	16	48
loosen bros. “dr. l”, moseli			
MOSCATO D’ASTI	13	17	52
vietti, piedmont			
SAUVIGNON BLANC	13.5	18	54
vavasour, awatere valley, nz			
SAUVIGNON BLANC	16	21	64
duckhorn, north coast			
CHARDONNAY	13	17	52
edna valley, central coast			
CHARDONNAY	15	20	60
bollini, “barricato 40”, trentino			
CHARDONNAY	17	22.5	68
la follette “los primeros”, sonoma county			

Rosé & Orange Wine	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO	13	17	52
cà maiol “riviera del garda classico”, valtènesi			
VERDICCHIO	12	16	48
casalfarneto, “paò orange”, marche			
Red Wine	glass 140 cal	terzo 190 cal	bottle 630 cal
FRAPPATO	13	17	52
donnafugata “bell’assai”, sicily			
CHIANTI CLASSICO	14.5	19	58
borgo scopeto, tuscany			
MONTEPULCIANO D’ABRUZZO	13	17	52
umani ronchi, “podere”, abruzzo			
PINOT NOIR	13.5	18	54
bottega vinaia, trentino			
PINOT NOIR	16.5	22	66
valrav, sonoma county			
BARBERA	13	17	52
marchesi di gresy, asti			
NEBBIOLO LANGHE	15	20	60
marchesi di barolo “sbirolo”, piedmont			
SUPER TUSCAN	18	24	72
ornellaia “le volte”, tuscany			
BAROLO	18	24	72
fontanafredda “silver label”, piedmont			
MERLOT	13	17	52
st. francis, sonoma county			
MALBEC	13.5	18	54
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON	13.5	18	54
di majo norante, molise			
CABERNET SAUVIGNON	15.5	20.5	62
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	18	24	72
iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars “d2”, columbia valley			

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

Local Draft

- FIRESTONE WALKER “805 blonde ale”
- BOOTLEGGER “far out ipa”
- THREE WEAVERS “expatriate west coast ipa”

Local Bottles + Cans

- BIVOUAC “albright pear cider”
- HARLAND “lager” (16 oz)
- OGOPOGO “boeman white ale” (16 oz)

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