

Small Plates (perfect to share!)	
DAILY SOUP	12
GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs	10
ZUCCA CHIPS pesto aioli (yum!)	13
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs	18.5
BURRATA DI STAGIONE fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	18.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	16.5
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil	18.5
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon	20
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	20
PROSCIUTTO BRUSCHETTA stracciatella, grilled asparagus, truffle, grana padano	17.5
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano	19
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	20
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread	21

Chef's Boards	
FARMERS MARKET 23 glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal	CLASSICO 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)	Pizza
SIMPLE 12.5 farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal	MARGHERITA 24 make it TIE DYE +3 mozzarella, fresh basil, evoo, red sauce 1270 cal
LITTLE GEM CAESAR 17 grated grana padano, torn crouton, cracked pepper 1110 cal	HOT HONEY & SMOKED PROSCIUTTO 26 scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
ARUGULA & AVOCADO 16.5 shaved fennel, lemon, grana padano, evoo 240 cal	FUNGHI 24 roasted mushroom, cipollini, smoked mozzarella 1310 cal
TUSCAN KALE 18 crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	CACIO E PEPE 24 pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SEASONAL VEGETABLE 19 butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	SPICY MEATBALL 24 provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal
ITALIAN FARM 19 salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal	PROSCIUTTO 25 mission fig, mozzarella, goat cheese, arugula 1320 cal
	THE PIG 26 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	26
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula	28
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper	27
STROZZAPRETI herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	27
SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	28
BOLOGNESE (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	28
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	25
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone	27
SQUID INK TONNARELLI tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	28
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	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	35
GRILLED BRANZINO roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	36
CHICKEN SCARPARIELLO sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	29
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni	29
SEARED SCALLOPS butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	38
BRAISED SHORT RIB MARSALA beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	38

For the Table 11	
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

17

aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO

16.5

nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal
- CIAO, BELLA!

17.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY

16.5

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA

17.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE

17

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA

17.5

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO

17

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO

17

iwai japanese whisky, montenegro, honey, ginger, lemon 220 cal
- CACIO E PEPE DIRTY MARTINI

18

nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA

18

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 110 cal
- PHONY NEGRONI

12

st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria				Rosé Wine			
	glass	bottle	pitcher		glass	terzo	bottle
NON-ALCOHOLIC (split)	12			CHIARETTO	13.5	18	54
zonin, “cuvée zero”, veneto	30 cal			cà maiol “riviera del garda classico”, valtènesi			
PROSECCO	13.5	54					
bottega “vino dei poeti”, veneto	140/630 cal						
SPARKLING ROSÉ	13	52					
cleto chiarli “brut de noir”, emilia-romagna	140/630 cal						
RED SANGRIA	14	49					
brandy, blood orange, red wine, raspberry	320/1270 cal						
	glass	terzo	bottle		glass	terzo	bottle
	140 cal	190 cal	630 cal		140 cal	190 cal	630 cal
White Wine				Red Wine			
SAUVIGNON BLANC 0.0	11	14.5	44	FRAPPATO	13	17	52
miguel torres, “serena non-alc.”, chile	30/40/120 cal			donnafugata “bell’assai”, sicily			
PINOT GRIGIO	14	18.5	56	CHIANTI CLASSICO	14.5	19	58
barone fini, valdadige				borgo scopeto, tuscany			
GRECO DI TUFO	12.5	16.5	50	MONTEPULCIANO D’ABRUZZO	13	17	52
villa matilde, campania				umani ronchi, “podere”, abruzzo			
VERMENTINO	12	16	48	PINOT NOIR	14.5	19	58
pala “soprasole”, sardinia				bottega vinaia, trentino			
GRILLO	14	18.5	56	PINOT NOIR	17.5	23	70
feudo montoni “timpa”, sicily				valrav, sonoma county			
RIESLING	12	16	48	BARBERA	14	18.5	56
loosen bros. “dr. l”, moseli				marchesi di gresy, asti			
MOSCATO D’ASTI	13	17	52	NEBBIOLO LANGHE	16	21	64
vietti, piedmont				marchesi di barolo “sbirolo”, piedmont			
SAUVIGNON BLANC	14.5	19	58	SUPER TUSCAN	18	24	72
vavasour, awatere valley, nz				ornellaia “le volte”, tuscany			
SAUVIGNON BLANC	17	22.5	68	BAROLO	18	24	72
duckhorn, north coast				fontanafredda “silver label”, piedmont			
CHARDONNAY	14	18.5	56	MERLOT	14.5	19	58
edna valley, central coast				st. francis, sonoma county			
CHARDONNAY	16	21	64	MALBEC	14.5	19	58
bollini, “barricato 40”, trentino				portillo, mendoza			
CHARDONNAY	18	24	72	NEGROAMARO	14	18.5	56
la follette “los primeros”, sonoma county				li veli “pezzo morgana”, salice salentino riserva			

Beer \$7.25–10 100 - 270 cal per serving

Local Draft

- FIRESTONE WALKER “805 blonde ale”
- COMMON SPACE “food fight hazy ipa”
- THREE WEAVERS “expatriate west coast ipa”

Local Bottles + Cans

- CORONADO “nice & dry cider” (16 oz.)
- SANTA MONICA BREW “cali pali pils”
- SMOG CITY “coffee porter” (16 oz.)

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