



## Small Plates *(perfect to share!)*

DAILY SOUP	10
HOUSE-MADE FOCACCIA wild oregano, rosemary, sea salt, aged balsamic, evoo	1110 cal 12
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
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

## Chef's Boards

### FARMERS MARKET 21

glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal

### CLASSICO 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 <b>TIE DYE</b> +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 <b>bomba style</b> for the crust +5 (adds 270 cal) <b>substitute gluten-free crust</b> +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
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	26
	<b>substitute gluten-free pasta</b> (removes 30-210 cal) <b>or vegetable noodles</b> (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 SCARPARELLO	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	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.  
Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

# NORTH ITALIA

## Cocktails

- NEW ITALIAN SPRITZ 15**  
aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO 14.5**  
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal
- CIAO, BELLA! 15.5**  
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY 14.5**  
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA 15.5**  
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE 15**  
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA 15.5**  
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO 14.5**  
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO 15.5**  
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI 15.5**  
nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA 16**  
casamigos blanco, nonino l'aperitivo, passion fruit 190 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
- 00SPRITZ 12.5**  
mionetto na aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA 12.5**  
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

- PINA NO-LADA 11**  
coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE 12**  
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 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
<b>SAUVIGNON BLANC 0.0</b> miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
<b>PINOT GRIGIO</b> barone fini, valdadige	12.5	16.5	50
<b>GRECO DI TUFO</b> villa matilde, campania	12	16	48
<b>VERMENTINO</b> pala "soprasole", sardinia	11.5	15.5	46
<b>GRILLO</b> feudo montoni "timpa", sicily	13	17	52
<b>RIESLING</b> loosen bros. "dr. l", moseli	11.5	15.5	46
<b>MOSCATO D'ASTI</b> vietti, piedmont	12	16	48
<b>SAUVIGNON BLANC</b> vavasour, awatere valley, nz	12.5	16.5	50
<b>SAUVIGNON BLANC</b> duckhorn, north coast	15	20	60
<b>CHARDONNAY</b> edna valley, central coast	12	16	48
<b>CHARDONNAY</b> bollini, "barricato 40", trentino	14	18.5	56
<b>CHARDONNAY</b> la follette "los primeros", sonoma county	16	21	64

## Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
<b>CHIARETTO</b> cà maiol "riviera del garda classico", valtènesi	12	16	48

## Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
<b>FRAPPATO</b> donnafugata "bell'assai", sicily	13	17	52
<b>CHIANTI CLASSICO</b> borgo scopeto, tuscan	13.5	18	54
<b>MONTEPULCIANO D'ABRUZZO</b> umani ronchi, "podere", abruzzo	12.5	16.5	50
<b>PINOT NOIR</b> bottega vinaia, trentino	12.5	16.5	50
<b>PINOT NOIR</b> valrav, sonoma county	16	21	64
<b>BARBERA</b> marchesi di gresy, asti	13	17	52
<b>NEBBIOLO LANGHE</b> marchesi di barolo "sbirolo", piedmont	15	20	60
<b>SUPER TUSCAN</b> ornellaia "le volte", tuscan	17	22.5	68
<b>BAROLO</b> fontanafredda "silver label", piedmont	17.5	23	70
<b>MERLOT</b> st. francis, sonoma county	12	16	48
<b>MALBEC</b> portillo, mendoza	12	16	48
<b>NEGROAMARO</b> li veli "pezzo morgana", salice salentino riserva	14	18.5	56
<b>CABERNET SAUVIGNON</b> di majo norante, molise	12	16	48
<b>CABERNET SAUVIGNON</b> paul dolan vineyards, mendocino county	14	18.5	56
<b>CABERNET SAUVIGNON</b> iconoclast "by chimney rock", napa valley	16.5	22	66
<b>PROPRIETARY RED BLEND</b> delille cellars "d2", columbia valley	17	22.5	68

## Beer

\$6.75-9 100-270 cal per serving

## Local Draft

- FOUR CORNERS "el chingon"  
REVOLVER "blood & honey"  
DEEP ELLUM "rotating"

## Local Bottles & Cans

- KARBACH "love street blonde"  
FOUR CORNERS "local buzz"  
RAHR & SONS "texas red"

PERONI • FIRESTONE WALKER "mind haze ipa" • DOS XX • MICHELOB ULTRA • HEINEKEN "non-alcoholic"