

Small Plates (perfect to share!)	
DAILY SOUP	10
GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs	9
ZUCCA CHIPS pesto aioli (yum!)	12
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs	16
BURRATA DI STAGIONE fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	17
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	15
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil	16
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon	18
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	18.5
PROSCIUTTO BRUSCHETTA stracciatella, grilled asparagus, truffle, grana padano	16
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano	16.5
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	18.5
Chef's Board 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)	Pizza
SIMPLE 11.5 farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal	MARGHERITA 21 make it TEIDYE +3 mozzarella, fresh basil, evoo, red sauce 1270 cal
LITTLE GEM CAESAR 16 grated grana padano, torn crouton, cracked pepper 1110 cal	HOT HONEY & SMOKED PROSCIUTTO 23 scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
ARUGULA & AVOCADO 15 shaved fennel, lemon, grana padano, evoo 240 cal	FUNGHI 22 roasted mushroom, cipollini, smoked mozzarella 1310 cal
TUSCAN KALE 16 crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	CACIO E PEPE 21 pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SEASONAL VEGETABLE 17 butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	SPICY MEATBALL 22 provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 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	PROSCIUTTO 23 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)

Fresh Pasta	
TORTELLONI AL POMODORO simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	23
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula	25
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper	23
STROZZAPRETI herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	23
SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	24
BOLOGNESE (house specialty) traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	25
CRUSHED MEATBALL RAGU crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	23
SUNDAY NIGHT LASAGNA braised short rib, italian sausage, rustic marinara, ricotta, provolone	24
SQUID INK TONNARELLI tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	26
RICOTTA CAVATELLI lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	26
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	28
GRILLED BRANZINO roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	34
CHICKEN SCARPARIELLO sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	26
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni	26
SEARED SCALLOPS butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	36
BRAISED SHORT RIB MARSALA beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	35
PRIME NEW YORK TAGLIATA* wild arugula, shaved grana padano, evoo, affinato, sea salt	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.

NC-BA, PA, TX-AD,DU

NORTH

ITALIA

Mini Bar

SUNSET ALIBIS 11
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 11
st. george valley gin, italicus, aperol, fresh lemon 180 cal

Cocktails

NEW ITALIAN SPRITZ 14.5
aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 15
nonino l'aperitivo, limoncello, fresh lemon, proseco 220 cal

CIAO, BELLA! 15
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 15
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

Zero Proof

JUST PEACHY 11
white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 13
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

PARADISO 11.5
cazadores blanco, hazelnut, coconut, lime, strawberry float 180 cal

LITTLE ITALY 11.5
old forester rye, nonino amaro, averna, luxardo cherry 150 cal

SICILIAN MARGARITA 15.5
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

DIABOLO 15
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

MARCO POLO 15
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal

CACIO E PEPE DIRTY MARTINI 16
nikka vodka, grana padano, olive, cracked pepper 230 cal

LA DOLCE VITA 16.5
casamigos blanco, nonino l'aperitivo, passion fruit 190 cal

TURINO OLD FASHIONED 16
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

PINA NO-LADA 11
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12.5
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 🍷42
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

glass terzo bottle
140 cal 190 cal 630 cal

ROSATO 12.5 16.5 50
poggio anima “raphael”, sicily

Red Wine

glass terzo bottle
140 cal 190 cal 630 cal

CHIANTI COLLI SENESI 13 17 52
fontaleoni, tuscany

SANGIOVESE TOSCANA 11 14.5 44
caparzo, tuscany

MONTEPULCIANO D'ABRUZZO 12.5 16.5 50
umani ronchi, “podere”, abruzzo

VALPOLICELLA 16 21 64
allegri, vento

PINOT NOIR 13 17 52
sokol blosser “evolution”, willamette valley

PINOT NOIR 16 21 64
valrav, sonoma county

BARBERA 14 18.5 56
marchesi di gresy, asti

SUPER TUSCAN 14 18.5 56
il poggione, tuscany

MERLOT 15 20 60
ferrari-carano

MALBEC 12.5 16.5 50
portillo, mendoza

NEGROAMARO 14 18.5 56
li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON 12.5 16.5 50
di majo norante, molise

CABERNET SAUVIGNON 14.5 19 58
paul dolan vineyards, mendocino county

CABERNET SAUVIGNON 17.5 23 70
iconoclast “by chimney rock”, napa valley

White Wine

glass terzo bottle
140 cal 190 cal 630 cal

SAUVIGNON BLANC 0.0 11 14.5 44
miguel torres, “serena non-alc.”, chile 30/40/130 cal

PINOT GRIGIO 13 17 52
scarpetta, friuli

GRECO DI TUFO 13 17 52
villa matilde, campania

VERMENTINO 12 16 48
pala “soprasole”, sardinia

RIESLING 11 14.5 44
loosen bros. “dr. l”, moseli

MOSCATO D'ASTI 12 16 48
vietti, piedmont

SAUVIGNON BLANC 13 17 52
wildsong, hawke's bay, nz

SAUVIGNON BLANC 15 20 60
decoy, california

CHARDONNAY 12 16 48
storypoint, california

CHARDONNAY 14 18.5 56
sean minor “four bears”, central coast

CHARDONNAY 16 21 64
sebastiani, north coast

Beer

\$6.5 – 9 100 - 270 cal per serving

Local Draft, Bottles + Cans

VON C “uncle jerry's wit” (draft)

YARDS “philadelphia pale ale” (draft)

TWO ROADS “cloud sourced hazy ipa” (draft)

+ More...

1911 “traditional hard cider” (16 oz.)

BROOKLYN “lager”

CAPTAIN LAWRENCE “hop commander ipa”

PERONI (draft) • MILLER LITE • PERONI “0.0 non-alcoholic”