

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

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

Chef's Boards

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)

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 **TIE DYE** +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 (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	

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 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

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, 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					Rosé Wine			
					glass	terzo	bottle	
NON-ALCOHOLIC (split)					140 cal	190 cal	630 cal	
PROSECCO								
bottega “vino dei poeti”, veneto								
SPARKLING ROSÉ								
cleto chiarli “brut de noir”, emilia-romagna								
RED SANGRIA								
brandy, blood orange, red wine, raspberry								
White Wine					glass	terzo	bottle	
SAUVIGNON BLANC 0.0					140 cal	190 cal	630 cal	
miguel torres, “serena non-alc.”, chile								
PINOT GRIGIO								
barone fini, valdadige								
GRECO DI TUFO								
villa matilde, campania								
VERMENTINO								
pala “soprasole”, sardinia								
GRILLO								
feudo montoni “timpa”, sicily								
RIESLING								
loosen bros. “dr. l”, moseli								
MOSCATO D’ASTI								
vietti, piedmont								
SAUVIGNON BLANC								
vavasour, awatere valley, nz								
SAUVIGNON BLANC								
duckhorn, north coast								
CHARDONNAY								
edna valley, central coast								
CHARDONNAY								
bollini, “barricato 40”, trentino								
CHARDONNAY								
la follette “los primeros”, sonoma county								
Red Wine					glass	terzo	bottle	
FRAPPATO					140 cal	190 cal	630 cal	
donnafugata “bell’assai”, sicily								
CHIANTI CLASSICO								
borgo scopeto, tuscany								
MONTEPULCIANO D’ABRUZZO								
umani ronchi, “podere”, abruzzo								
PINOT NOIR								
bottega vinaia, trentino								
PINOT NOIR								
valravn, sonoma county								
BARBERA								
marchesi di gresy, asti								
NEBBIOLO LANGHE								
marchesi di gresy, asti								
SUPER TUSCAN								
ornellaia “le volte”, tuscany								
BAROLO								
fontanafredda “silver label”, piedmont								
MERLOT								
st. francis, sonoma county								
MALBEC								
portillo, mendoza								
NEGROAMARO								
li veli “pezzo morgana”, salice salentino riserva								
CABERNET SAUVIGNON								
di majo norante, molise								
CABERNET SAUVIGNON								
paul dolan vineyards, mendocino county								
CABERNET SAUVIGNON								
iconoclast “by chimney rock”, napa valley								
PROPRIETARY RED BLEND								
delille cellars “d2”, columbia valley								

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

Local Draft

- FIRESTONE WALKER “805 blonde ale”
- CORONADO “weekend vibes ipa”
- HARLAND “hazy ipa”

Local Bottles + Cans

- BIVOUAC CIDERWORKS “blackberry cider”
- FALL “plenty for all pilsner”
- ABNORMAL BEER CO. “hefeweizen”

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