

Small Plates

(perfect to share!)

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

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
- GUAVARITA

17

cazadores blanco, aperol, coconut, pineapple, orgeat, lemon 200 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
- LA DOLCE VITA

18

casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
- CALLE OCHO

17

buchanan’s deluxe, hazelnut, coconut, pineapple, fresh lime 230 cal
- MARCO POLO

17

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

18

nikka vodka, grana padano, olive, cracked pepper 230 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

<i>Bubbles & Sangria</i> 🍷glass 🍷bottle 🍷pitcher			
NON-ALCOHOLIC (split) 12 zonin, “cuvée zero”, veneto 30 cal			
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			
<i>White Wine</i>	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	14	18.5	56
barone fini, valdadige			
GRECO DI TUFO	12.5	16.5	50
villa matilde, campania			
VERMENTINO	12	16	48
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	14.5	19	58
vavasour, awatere valley, nz			
SAUVIGNON BLANC	17	22.5	68
duckhorn, north coast			
CHARDONNAY	14	18.5	56
edna valley, central coast			
CHARDONNAY	16	21	64
bollini, “barricato 40”, trentino			
CHARDONNAY	18	24	72
la follette “los primeros”, sonoma county			

<i>Rosé & Orange Wine</i>			
	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO	13.5	18	54
cà maiol “riviera del garda classico”, valtènesi			
VERDICCHIO	12	16	48
casalfarneto, “paō orange”, marche			
<i>Red Wine</i>	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	14.5	19	58
bottega vinaia, trentino			
PINOT NOIR	17.5	23	70
valravn, sonoma county			
BARBERA	14	18.5	56
marchesi di gresy, asti			
NEBBIOLO LANGHE	16	21	64
marchesi di gresy, asti			
SUPER TUSCAN	18	24	72
ornellaia “le volte”, tuscany			
BAROLO	18	24	72
fontanafredda “silver label”, piedmont			
MERLOT	14.5	19	58
st. francis, sonoma county			
MALBEC	14.5	19	58
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON	14.5	19	58
di majo norante, molise			
CABERNET SAUVIGNON	17	22.5	68
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	19.5	26	78
iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars “d2”, columbia valley			

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

Local Draft

- FUNKY BUDDHA “floridian hefeweizen”
- WYNWOOD “la rubia blonde ale”
- CIGAR CITY “jai alai ipa”

Local Bottles + Cans

- BOLD ROCK “dry cider”
- LA TROPICAL “la original ámbar lager”
- TANK “freedom tower amber”

PERONI (draft) • COORS LIGHT • STELLA • MODELO • ATHLETIC “non-alc. golden ale” • ATHLETIC “non-alc. ipa”