



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

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)*

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 18
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal
SEASONAL VEGETABLE 19
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal
ITALIAN FARM 19
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal

Pizza

MARGHERITA 24	make it TIE DYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO 26	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI 24	
roasted mushroom, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE 24	
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 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	1000 cal	26
BRAISED SHORT RIB LUMACHE grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal	28
TROTTOLE CHICKEN PESTO sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	27
STROZZAPRETI herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal	27
SPICY RIGATONI VODKA italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	28
BOLOGNESE <i>(house specialty)</i> traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	28
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 SCARPARELLO sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal	29
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	29
SEARED SCALLOPS butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal	38
BRAISED SHORT RIB MARSALA beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal	38
PRIME NEW YORK TAGLIATA* wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal	48

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, prosecco 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
- 00SPRITZ 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

☉ 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

White Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	14	18.5	56
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
VERMENTINO pala "soprasole", sardinia	12	16	48
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	14.5	19	58
SAUVIGNON BLANC duckhorn, north coast	17	22.5	68
CHARDONNAY edna valley, central coast	14	18.5	56
CHARDONNAY bollini, "barricato 40", trentino	16	21	64
CHARDONNAY la follette "los primeros", sonoma county	18	24	72

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

- CHIARETTO 13.5 18 54**
cà maiol "riviera del garda classico", valtènesi

Red Wine

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 barolo "sbirolo", piedmont
- 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

- PORT CITY "optimal witbier"
SOLACE "partly cloudy ipa"
DC BRAU "the corruption ipa"

Local Bottles + Cans

- ANXO "blanc dry cider"
DC BRAU "brau pils"
DC BRAU "penn quarter porter"

PERONI (draft) • MILLER LITE • CORONA • HEINEKEN "non-alcoholic"