

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
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

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 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 TIEDYE+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 (<i>house specialty</i>) 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 SCARPARELLO 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	

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 16**
aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO 16**
nonino l'aperitivo, limoncello, fresh lemon, prosecco 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 bacùr 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
- 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 @52**
bottega "vino dei poeti", veneto 140/630 cal
- SPARKLING ROSÉ @13 @52**
cleto chiarli "brut de noir", emilia-romagna 140/630 cal
- RED SANGRIA @13 @45**
brandy, blood orange, red wine, raspberry 320/1270 cal

- Rosé Wine**
- | | glass | terzo | bottle |
|--|---------|---------|---------|
| | 140 cal | 190 cal | 630 cal |
| CHIARETTO | 13 | 17 | 52 |
| cà maiol "riviera del garda classico", valtènesi | | | |

- 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 30/40/120 cal | | | |
| PINOT GRIGIO | 13.5 | 18 | 54 |
| barone fini, valdadige | | | |
| GRECO DI TUFO | 12.5 | 16.5 | 50 |
| villa matilde, campania | | | |
| VERMENTINO | 11.5 | 15.5 | 46 |
| 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 | 13.5 | 18 | 54 |
| vavasour, awatere valley, nz | | | |
| SAUVIGNON BLANC | 16 | 21 | 64 |
| duckhorn, north coast | | | |
| CHARDONNAY | 13 | 17 | 52 |
| edna valley, central coast | | | |
| CHARDONNAY | 15 | 20 | 60 |
| bollini, "barricato 40", trentino | | | |
| CHARDONNAY | 17 | 22.5 | 68 |
| la follette "los primeros", sonoma county | | | |

- Red Wine**
- | | glass | terzo | bottle |
|---|---------|---------|---------|
| | 140 cal | 190 cal | 630 cal |
| FRAPPATO | 13 | 17 | 52 |
| donnafugata "bell'assai", sicily | | | |
| CHIANTI CLASSICO | 14.5 | 19 | 58 |
| borgo scopeto, tuscan | | | |
| MONTEPULCIANO D'ABRUZZO | 13 | 17 | 52 |
| umani ronchi, "podere", abruzzo | | | |
| PINOT NOIR | 13.5 | 18 | 54 |
| bottega vinaia, trentino | | | |
| PINOT NOIR | 16.5 | 22 | 66 |
| valrav, sonoma county | | | |
| BARBERA | 13 | 17 | 52 |
| marchesi di gresy, asti | | | |
| NEBBIOLO LANGHE | 15 | 20 | 60 |
| marchesi di gresy, asti | | | |
| SUPER TUSCAN | 18 | 24 | 72 |
| ornellaia "le volte", tuscan | | | |
| BAROLO | 18 | 24 | 72 |
| fontanafredda "silver label", piedmont | | | |
| MERLOT | 13 | 17 | 52 |
| st. francis, sonoma county | | | |
| MALBEC | 13.5 | 18 | 54 |
| portillo, mendoza | | | |
| NEGROAMARO | 14 | 18.5 | 56 |
| li veli "pezzo morgana", salice salentino riserva | | | |
| CABERNET SAUVIGNON | 13.5 | 18 | 54 |
| di majo norante, molise | | | |
| CABERNET SAUVIGNON | 15.5 | 20.5 | 62 |
| paul dolan vineyards, mendocino county | | | |
| CABERNET SAUVIGNON | 18 | 24 | 72 |
| iconoclast "by chimney rock", napa valley | | | |
| PROPRIETARY RED BLEND | 18 | 24 | 72 |
| 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"