

Small Plates

(perfect to share!)

DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal
ZUCCA CHIPS	pesto aioli (yum!)	490 cal
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal

Chef's Boards

FARMERS MARKET	21	CLASSICO	22
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	940 cal	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)

SIMPLE	11.5	farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	320 cal
LITTLE GEM CAESAR	16	grated grana padano, torn crouton, cracked pepper	1110 cal
ARUGULA & AVOCADO	16	shaved fennel, lemon, grana padano, evoo	240 cal
TUSCAN KALE	16	crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	730 cal
SEASONAL VEGETABLE	18	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	22	make it TIE DYE +3	mozzarella, fresh basil, evoo, red sauce	1270 cal
HOT HONEY & SMOKED PROSCIUTTO	23	scamorza, speck, calabrian honey, arugula, pecorino toscano	1250 cal	
FUNGHI	23	roasted mushroom, cipollini, smoked mozzarella	1310 cal	
CACIO E PEPE	22	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper	1550 cal	
SPICY MEATBALL	23	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce	1380 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	1000 cal	23
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal	26
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal	24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	25
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	26
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal	23
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal	24
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal	26
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal	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	1330 cal	30
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal	35
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	27
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal	36
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal	36
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal	44

For the Table

9.5

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

15.5

aperol, citrus smash, prosecco

150 cal
- LIMONCELLO SBAGLIATO

15.5

nonino l’aperitivo, limoncello, fresh lemon, proseco

220 cal
- CIAO, BELLA!

16.5

vanilla infused vulcanica vodka, white peach, brut rosé

230 cal
- ROMAN HOLIDAY

15.5

coconut infused rums, aperol, pineapple, lemon, black walnut

240 cal
- ALTA ROSSA

16

raspberry infused lalo tequila, italicus rosolio, fresh lemon

230 cal
- POMEGRANATE MULE

16

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

210 cal

- SICILIAN MARGARITA

16.5

el mayor reposado, grand marnier, montenegro, fresh citrus

240 cal
- DIABOLO

15.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon

210 cal
- MARCO POLO

16

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

16.5

whistlepig piggyback rye, hazelnut, brown sugar, angostura

270 cal

Zero Proof

- JUST PEACHY

11.5

white peach, raspberry, lemon, ginger beer

150 cal
- OOSPRITZ

13

mionetto na aperitivo, crushed lemon, bubbles

70 cal
- LA SPEZIA

12

pentire non-alcoholic, blood orange, honey, lemon, spiced salt

80 cal

- PINA NO-LADA

11.5

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 NON-ALCOHOLIC (split) PROSECCO SPARKLING ROSÉ RED SANGRIA	glass bottle pitcher			Rosé Wine CHIARETTO cà maiol “riviera del garda classico”, valtènes		
				Red Wine FRAPPATO CHIANTI CLASSICO MONTEPULCIANO D’ABRUZZO PINOT NOIR PINOT NOIR BARBERA NEBBIOLO LANGHE SUPER TUSCAN BAROLO MERLOT MALBEC NEGROAMARO CABERNET SAUVIGNON CABERNET SAUVIGNON CABERNET SAUVIGNON PROPRIETARY RED BLEND		
White Wine SAUVIGNON BLANC 0.0 PINOT GRIGIO GRECO DI TUFO VERMENTINO GRILLO RIESLING MOSCATO D’ASTI SAUVIGNON BLANC SAUVIGNON BLANC CHARDONNAY CHARDONNAY CHARDONNAY	glass 140 cal	terzo 190 cal	bottle 630 cal			
SAUVIGNON BLANC 0.0 miguel torres, “serena non-alc.”, chile	11	14.5	44			
PINOT GRIGIO barone fini, valdadige	13	17	52			
GRECO DI TUFO villa matilde, campania	12	16	48			
VERMENTINO pala “soprasole”, sardinia	11.5	15.5	46			
GRILLO feudo montoni “timpa”, sicily	13	17	52			
RIESLING loosen bros. “dr. l”, moseli	12	16	48			
MOSCATO D’ASTI vietti, piedmont	12.5	16.5	50			
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50			
SAUVIGNON BLANC duckhorn, north coast	15.5	20.5	62			
CHARDONNAY edna valley, central coast	12.5	16.5	50			
CHARDONNAY bollini, “barricato 40”, trentino	14.5	19	58			
CHARDONNAY la follette “los primeros”, sonoma county	16.5	22	66			

Beer \$6.75 – 9 100 - 270 cal per serving

Local Draft

- VÄSEN “hefeweizen”
- SOLACE “partly cloudy ipa”
- LOST RHINO “face plant ipa”

Local Bottles + Cans

- BUSKY “rva hard cider”
- DC BRAU “brau pils”
- CABOOSE BREWING “vienna lager” (16 oz)

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