

Small Plates

(perfect to share!)

DAILY SOUP		10
HOUSE-MADE FOCACCIA	wild oregano, rosemary, sea salt, aged balsamic, evoo	1110 cal 12
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 18.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 16.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 18.5

Chef's Board

22

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	15	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	17	butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal
ITALIAN FARM	17.5	salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal

Pizza

MARGHERITA	21	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	22	roasted mushroom, cipollini, smoked mozzarella 1310 cal
CACIO E PEPE	21	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SPICY MEATBALL	22	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 25
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 23
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 23
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 24
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 25
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 28
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal 34
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal 26
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal 26
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 35
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal 44

For the Table

9

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

Mini Bar

SUNSET ALIBIS 10
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 10
st. george valley gin, italicus, aperol, fresh lemon 180 cal

Cocktails

NEW ITALIAN SPRITZ 15
aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 14.5
nonino l'aperitivo, limoncello, fresh lemon, proseco 220 cal

CIAO, BELLA! 15.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 14.5
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

ALTA ROSSA 15.5
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal

POMEGRANATE MULE 15
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

Zero Proof

JUST PEACHY 10
white peach, raspberry, lemon, ginger beer 150 cal

OOSPRITZ 12.5
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

PARADISO 10.5
cazadores blanco, hazelnut, coconut, lime, strawberry float 180 cal

LITTLE ITALY 10.5
old forester rye, nonino amaro, averna, luxardo cherry 150 cal

SICILIAN MARGARITA 15.5
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

DIABOLO 14.5
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

MARCO POLO 15.5
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal

CACIO E PEPE DIRTY MARTINI 15.5
nikka vodka, grana padano, olive, cracked pepper 230 cal

LA DOLCE VITA 16
casamigos blanco, nonino l'aperitivo, passion fruit 190 cal

TURINO OLD FASHIONED 16
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

PINA NO-LADA 11
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12
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 🍷12.5 🍷50
bottega "vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ 🍷12.5 🍷50
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA 🍷12.5 🍷44
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	12.5	16.5	50
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	11.5	15.5	46
MOSCATO D'ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15	20	60
CHARDONNAY edna valley, central coast	12	16	48
CHARDONNAY bollini, "barricato 40", trentino	14	18.5	56
CHARDONNAY la follette "los primeros", sonoma county	16	21	64

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol "riviera del garda classico", valtènesi	12	16	48

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
FRAPPATO donnafugata "bell'assai", sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR valrav, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	17	22.5	68
BAROLO fontanafredda "silver label", piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	17	22.5	68

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

SYCAMORE "super quench wheat ale"

LEGION "juicy jay ipa"

NODA "hop drop 'n roll ipa"

PERONI (draft) • STELLA • COORS LIGHT • MODELO • ATHLETIC "run wild non-alcoholic ipa"

Local Bottles + Cans

APPALACHIAN MOUNTAIN "southern apple cider"

OLDE MECKLENBURG "copper altbier"

WICKED WEED "pernicious ipa"