

Small Plates

(perfect to share!)

DAILY SOUP		11
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 16.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15.5
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 19
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 19.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 17.5
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	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
- GUAVARITA

16

cazadores blanco, aperol, coconut, pineapple, orgeat, lemon 200 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
- CALLE OCHO

16

buchanan’s deluxe, hazelnut, coconut, pineapple, fresh lime 230 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

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

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				Rosé Wine			
				glass	terzo	bottle	
NON-ALCOHOLIC (split)				140 cal	190 cal	630 cal	
zonin, “cuvée zero”, veneto							
PROSECCO				12.5	16.5	50	
bottega “vino dei poeti”, veneto							
SPARKLING ROSÉ				12.5	16.5		
cleto chiarli “brut de noir”, emilia-romagna							
RED SANGRIA				12.5	14		
brandy, blood orange, red wine, raspberry				320/1270 cal			
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	17	52	
barone fini, valdadige							
GRECO DI TUFO				12	16	48	
villa matilde, campania							
VERMENTINO				11.5	15.5	46	
pala “soprasole”, sardinia							
GRILLO				13	17	52	
feudo montoni “timpa”, sicily							
RIESLING				12	16	48	
loosen bros. “dr. l”, moseli							
MOSCATO D’ASTI				12.5	16.5	50	
vietti, piedmont							
SAUVIGNON BLANC				12.5	16.5	50	
vavasour, awatere valley, nz							
SAUVIGNON BLANC				15.5	20.5	62	
duckhorn, north coast							
CHARDONNAY				12.5	16.5	50	
edna valley, central coast							
CHARDONNAY				14.5	19	58	
bollini, “barricato 40”, trentino							
CHARDONNAY				16.5	22	66	
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	18.5	56	
borgo scopeto, tuscany							
MONTEPULCIANO D’ABRUZZO				12.5	16.5	50	
umani ronchi, “podere”, abruzzo							
PINOT NOIR				13	17	52	
bottega vinaia, trentino							
PINOT NOIR				16	21	64	
valrav, sonoma county							
BARBERA				13	17	52	
marchesi di gresy, asti							
NEBBIOLO LANGHE				15	20	60	
marchesi di barolo “sbirolo”, piedmont							
SUPER TUSCAN				17.5	23	70	
ornellaia “le volte”, tuscany							
BAROLO				17.5	23	70	
fontanafredda “silver label”, piedmont							
MERLOT				12.5	16.5	50	
st. francis, sonoma county							
MALBEC				13	17	52	
portillo, mendoza							
NEGROAMARO				14	18.5	56	
li veli “pezzo morgana”, salice salentino riserva							
CABERNET SAUVIGNON				13	17	52	
di majo norante, molise							
CABERNET SAUVIGNON				15	20	60	
paul dolan vineyards, mendocino county							
CABERNET SAUVIGNON				17.5	23	70	
iconoclast “by chimney rock”, napa valley							
PROPRIETARY RED BLEND				17.5	23	70	
delille cellars “d2”, columbia valley							

Beer \$6.75–9 100 - 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 ámba r lager”
- TANK “freedom tower amber”

PERONI (draft) • STELLA • MICHELOB ULTRA • MODELO • ATHLETIC “non-alc. golden ale”