

Small Plates

(perfect to share!)

DAILY SOUP		10
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 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 **TEEDYE**+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
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

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TUSCAN KALE & SPINACH

150 cal

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GRILLED ASPARAGUS

300 cal

ROASTED MUSHROOMS

790 cal

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GLAZED CHIOGGIA BEETS

330 cal

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CRISPY BRUSSELS SPROUTS

530 cal

ROASTED BUTTERNUT SQUASH POLENTA

730 cal

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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.

GA, KS

NORTH

ITALIA

Cocktails

NEW ITALIAN SPRITZ 15 aperol, citrus smash, prosecco 150 cal	SICILIAN MARGARITA 15.5 el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 14.5 nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	DIABOLO 14.5 banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5 vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	MARCO POLO 15.5 iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 14.5 coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	CACIO E PEPE DIRTY MARTINI 15.5 nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5 raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	LA DOLCE VITA 16 casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal	TURINO OLD FASHIONED 16 whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal
IL VERSACE 15 hennessy vs, italian elderflower, peach, lemon 260 cal	

Zero Proof

JUST PEACHY 10 white peach, raspberry, lemon, ginger beer 150 cal	PINA NO-LADA 11 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 12.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 12 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	PHONY NEGRONI 12 st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria 🍷 glass 🍷 bottle	Rosé Wine		
	140 cal	terzo 190 cal	bottle 630 cal
NON-ALCOHOLIC (split) 12 zonin, “cuvée zero”, veneto 30 cal	CHIARETTO 12	16	48
PROSECCO 🍷12.5 🍷50 bottega “vino dei poeti”, veneto 140/630 cal	cà maiol “riviera del garda classico”, valtènesi		
SPARKLING ROSÉ 🍷12.5 🍷50 cleto chiarli “brut de noir”, emilia-romagna 140/630 cal	Red Wine		
RED SANGRIA 🍷12.5 brandy, blood orange, red wine, raspberry 320 cal	140 cal	terzo 190 cal	bottle 630 cal
White Wine	140 cal	190 cal	630 cal
SAUVIGNON BLANC 0.0 11 14.5 44 miguel torres, “serena non-alc.”, chile 30/40/120 cal	FRAPPATO 13	17	52
PINOT GRIGIO 12.5 16.5 50 barone fini, valdadige	CHIANTI CLASSICO 13.5	18	54
GRECO DI TUFO 12 16 48 villa matilde, campania	MONTEPULCIANO D’ABRUZZO 12.5	16.5	50
VERMENTINO 11.5 15.5 46 pala “soprasole”, sardinia	PINOT NOIR 12.5	16.5	50
GRILLO 13 17 52 feudo montoni “timpa”, sicily	PINOT NOIR 16	21	64
RIESLING 11.5 15.5 46 loosen bros. “dr. l”, moseli	BARBERA 13	17	52
MOSCATO D’ASTI 12 16 48 vietti, piedmont	NEBBIOLO LANGHE 15	20	60
SAUVIGNON BLANC 12.5 16.5 50 vavasour, awatere valley, nz	SUPER TUSCAN 17	22.5	68
SAUVIGNON BLANC 15 20 60 duckhorn, north coast	BAROLO 17.5	23	70
CHARDONNAY 12 16 48 edna valley, central coast	MERLOT 12	16	48
CHARDONNAY 14 18.5 56 bollini, “barricato 40”, trentino	MALBEC 12	16	48
CHARDONNAY 16 21 64 la follette “los primeros”, sonoma county	NEGROAMARO 14	18.5	56
	CABERNET SAUVIGNON 12	16	48
	CABERNET SAUVIGNON 14	18.5	56
	CABERNET SAUVIGNON 16.5	22	66
	PROPRIETARY RED BLEND 17	22.5	68

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

Local Draft

GLOVER PARK “can I get a witness witbier”	Local Bottles + Cans
NEW REALM “hazy like a fox ipa”	URBAN TREE “harvest apple cider”
CREATURE COMFORTS “tropicália ipa”	SWEETWATER “extra pale ale”
	SCOFFLAW “basement ipa”
PERONI (draft) • MODELO • COORS LIGHT • PERONI “0.0 non-alcoholic”	