NORTH ITALIA

DINNER

HANDMADE WITH LOVE · FROM SCRATCH DAILY

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
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper 570 cal	20.5
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 **TIE DYE** +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 (house specialty)	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 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	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.

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NORTH ITALIA

Mini Bar

SUNSET ALIBIS 12
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

ORANGE BLOSSOM GIMLET 12
st. george valley gin, italicus, aperol, fresh lemon 180 cal

PARADISO 12.5
cazadores blanco, hazelnut, coconut, lime, strawberry float 180 cal

LITTLE ITALY 12.5
old forester rye, nonino amaro, averna, luxardo cherry 150 cal

Cocktails

NEW ITALIAN SPRITZ 16
aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 16
nonino l'aperitivo, limoncello, fresh lemon, proseco 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 bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SICILIAN MARGARITA 17
el mayor reposado, grand marnier,montenegro, fresh citrus 240 cal

DIAVOLO 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, "cuvèe 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

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	13.5	18	54
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	13.5	18	54
SAUVIGNON BLANC duckhorn, north coast	16	21	64
CHARDONNAY edna valley, central coast	13	17	52
CHARDONNAY bollini, "barricato 40", trentino	15	20	60
CHARDONNAY la follette "los primeros", sonoma county	17	22.5	68

Rosé & Orange Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol "riviera del garda classico", valtènesi	13	17	52
VERDICCHIO casalfarneto, "paõ orange", marche	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	14.5	19	58
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	13.5	18	54
PINOT NOIR valravn, sonoma county	16.5	22	66
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	18	24	72
BAROLO fontanafredda "silver label", piedmont	18	24	72
MERLOT st. francis, sonoma county	13	17	52
MALBEC portillo, mendoza	13.5	18	54
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	13.5	18	54
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15.5	20.5	62
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	18	24	72
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	18	24	72

Beer

$7.25–9.5 100 - 270 cal per serving

Local Draft

BEACHWOOD "blonde ale"
LOS ANGELES ALE WORKS "lunar kitten ipa"
COMMON SPACE "food fight hazy ipa"

Local Bottles + Cans

CORONADO "nice & dry cider" (16 oz.)
COMMON SPACE "pils of la" (16 oz.)
SMOG CITY "amarilla gorilla ipa" (16 oz.)

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

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