



## Small Plates *(perfect to share!)*

DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 10
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
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal 19

## 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 <b>TIEDYE</b> +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 <b>bomba style</b> for the crust +5 (adds 270 cal)		
	<b>substitute gluten-free crust</b> +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
	<b>substitute gluten-free pasta</b> (removes 30-210 cal) <b>or vegetable noodles</b> (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 SCARPARELLO	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

## 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, prosecco 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**  
white peach, raspberry, lemon, ginger beer 150 cal
- 00SPRITZ 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

🍷 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

## Rosé Wine

glass terzo bottle  
140 cal 190 cal 630 cal

- CHIARETTO 12.5 16.5 50**  
cà maiol "riviera del garda classico", valtènes

## 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, tuscan
- 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", tuscan
- 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

## 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

## Beer

\$6.75 - 9 100 - 270 cal per serving

## Local Draft

- WYNWOOD "la rubia blonde ale"
- FUNKY BUDDHA "floridian hefeweizen"
- CIGAR CITY "jai alai ipa"

## Local Bottles + Cans

- BOLD ROCK "dry cider"
- LA TROPICAL "la original ámbar lager"
- SOUTH BEACH "blood orange hazy ipa"

PERONI (draft) • STELLA • MICHELOB ULTRA • MODELO • ATHLETIC "non-alcoholic golden ale"