

Small Plates (perfect to share!)

|                             |                                                                                                |               |
|-----------------------------|------------------------------------------------------------------------------------------------|---------------|
| DAILY SOUP                  |                                                                                                | 12            |
| HOUSE-MADE FOCACCIA         | wild oregano, rosemary, sea salt, aged balsamic, evoo                                          | 1110 cal 12   |
| 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    |

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

Chef's Boards

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.

CA-CE,TO, FL-MI, NV

# 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                                                       |      |
| 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                                                       |      |

### 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                                                         |      |

### Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

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

### Beer

\$7.25 – 9.5 100 - 270 cal per serving

### Local Draft

|                       |                       |
|-----------------------|-----------------------|
| BEACHWOOD             | “blonde”              |
| COMMON SPACE          | “food fight hazy ipa” |
| LOS ANGELES ALE WORKS | “lunar kitten ipa”    |

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”

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

|                                                                 |      |
|-----------------------------------------------------------------|------|
| 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                                                          |      |

### Rosé Wine

|                                                  | glass   | terzo   | bottle |
|--------------------------------------------------|---------|---------|--------|
| 140 cal                                          | 190 cal | 630 cal |        |
| CHIARETTO                                        | 13      | 17      | 52     |
| cà maiol “riviera del garda classico”, valtènesi |         |         |        |

### Red Wine

|                                                   | glass   | terzo   | bottle |
|---------------------------------------------------|---------|---------|--------|
| 140 cal                                           | 190 cal | 630 cal |        |
| FRAPPATO                                          | 13      | 17      | 52     |
| donnafugata “bell’assai”, sicily                  |         |         |        |
| CHIANTI CLASSICO                                  | 14.5    | 19      | 58     |
| borgo scopeto, tuscany                            |         |         |        |
| MONTEPULCIANO D’ABRUZZO                           | 13      | 17      | 52     |
| umani ronchi, “podere”, abruzzo                   |         |         |        |
| PINOT NOIR                                        | 13.5    | 18      | 54     |
| bottega vinaia, trentino                          |         |         |        |
| PINOT NOIR                                        | 16.5    | 22      | 66     |
| valravn, sonoma county                            |         |         |        |
| BARBERA                                           | 13      | 17      | 52     |
| marchesi di gresy, asti                           |         |         |        |
| NEBBIOLO LANGHE                                   | 15      | 20      | 60     |
| marchesi di gresy, asti                           |         |         |        |
| SUPER TUSCAN                                      | 18      | 24      | 72     |
| ornellaia “le volte”, tuscany                     |         |         |        |
| BAROLO                                            | 18      | 24      | 72     |
| fontanafredda “silver label”, piedmont            |         |         |        |
| MERLOT                                            | 13      | 17      | 52     |
| st. francis, sonoma county                        |         |         |        |
| MALBEC                                            | 13.5    | 18      | 54     |
| portillo, mendoza                                 |         |         |        |
| NEGROAMARO                                        | 14      | 18.5    | 56     |
| li veli “pezzo morgana”, salice salentino riserva |         |         |        |
| CABERNET SAUVIGNON                                | 13.5    | 18      | 54     |
| di majo norante, molise                           |         |         |        |
| CABERNET SAUVIGNON                                | 15.5    | 20.5    | 62     |
| paul dolan vineyards, mendocino county            |         |         |        |
| CABERNET SAUVIGNON                                | 18      | 24      | 72     |
| iconoclast “by chimney rock”, napa valley         |         |         |        |
| PROPRIETARY RED BLEND                             | 18      | 24      | 72     |
| delille cellars “d2”, columbia valley             |         |         |        |

### Local Bottles & Cans

|              |                                          |
|--------------|------------------------------------------|
| CORONADO     | “nice & dry purely apple cider” (16 oz.) |
| COMMON SPACE | “pils of la” (16 oz.)                    |
| SMOG CITY    | “coffee porter” (16 oz.)                 |