

<i>Small Plates</i> (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

<i>Chef's Boards</i>	
FARMERS MARKET 23	CLASSICO 24
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread
940 cal	1360 cal

<i>Salads</i> add chicken 8 (210 cal) or salmon* 15 (360 cal)	<i>Pizza</i>
SIMPLE 12.5	MARGHERITA 23 make it TIE DYE +3
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	mozzarella, fresh basil, evoo, red sauce
320 cal	1270 cal
LITTLE GEM CAESAR 17	HOT HONEY & SMOKED PROSCIUTTO 24
grated grana padano, torn crouton, cracked pepper	scamorza, speck, calabrian honey, arugula, pecorino toscano
1110 cal	1250 cal
ARUGULA & AVOCADO 16.5	FUNGHI 24
shaved fennel, lemon, grana padano, evoo	roasted mushroom, cipollini, smoked mozzarella
240 cal	1310 cal
TUSCAN KALE 17.5	CACIO E PEPE 23
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper
730 cal	1550 cal
SEASONAL VEGETABLE 18.5	SPICY MEATBALL 24
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce
710 cal	1380 cal
ITALIAN FARM 18.5	PROSCIUTTO 24
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette	mission fig, mozzarella, goat cheese, arugula
590 cal	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)

<i>Fresh Pasta</i>		
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

<i>Entrées</i>		
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

<i>For the Table</i> 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	

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

- 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

11.5

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

11.5

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 140 cal terzo 190 cal bottle 630 cal CHIARETTO 12.5 16.5 50 cà maiol “riviera del garda classico”, valtènes		
	Red Wine glass 140 cal terzo 190 cal bottle 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 valravn, 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

- BEER ZOMBIES “boomstick blonde”
- BIG DOG’S “dog daze hazy ipa”
- ABLE BAKER “atomic duck ipa”

Local Bottles & Cans

- BIG DOG’S “las vegas lager” (16 oz.)
- ABLE BAKER “mango calutron girl wheat” (16 oz.)
- LAS VEGAS BREWING “1677 stout” (16 oz.)

PERONI (draft) • CORONADO “dry cider” (16 oz.) • ATHLETIC “non-alc. golden ale” • COORS LIGHT • MODELO