

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 TIE DYE +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
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 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 • 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.

NC-BA, PA, TX-AD,DU

NORTH

ITALIA

Cocktails

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

Zero Proof

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

Bubbles & Sangria 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 CHIARETTO 12 16 48 cà maiol “riviera del garda classico”, valtènesi
				Red Wine FRAPPATO 13 17 52 donnafugata “bell’assai”, sicily CHIANTI CLASSICO 13.5 18 54 borgo scopeto, tuscany MONTEPULCIANO D’ABRUZZO 12.5 16.5 50 umani ronchi, “podere”, abruzzo PINOT NOIR 12.5 16.5 50 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 22.5 68 ornellaia “le volte”, tuscany BAROLO 17.5 23 70 fontanafredda “silver label”, piedmont MERLOT 12 16 48 st. francis, sonoma county MALBEC 12 16 48 portillo, mendoza NEGROAMARO 14 18.5 56 li veli “pezzo morgana”, salice salentino riserva CABERNET SAUVIGNON 12 16 48 di majo norante, molise CABERNET SAUVIGNON 14 18.5 56 paul dolan vineyards, mendocino county CABERNET SAUVIGNON 16.5 22 66 iconoclast “by chimney rock”, napa valley PROPRIETARY RED BLEND 17 22.5 68 delille cellars “d2”, columbia valley
White Wine SAUVIGNON BLANC 0.0 11 14.5 44 miguel torres, “serena non-alc.”, chile 30/40/120 cal PINOT GRIGIO 12.5 16.5 50 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 11.5 15.5 46 loosen bros. “dr. l”, moseli MOSCATO D’ASTI 12 16 48 vietti, piedmont SAUVIGNON BLANC 12.5 16.5 50 vavasour, awatere valley, nz SAUVIGNON BLANC 15 20 60 duckhorn, north coast CHARDONNAY 12 16 48 edna valley, central coast CHARDONNAY 14 18.5 56 bollini, “barricato 40”, trentino CHARDONNAY 16 21 64 la follette “los primeros”, sonoma county	glass 140 cal	terzo 190 cal	bottle 630 cal	

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

SYCAMORE “super quench wheat ale”	Local Bottles + Cans
WOODEN ROBOT “overachiever juicy pale ale”	APPALACHIAN MOUNTAIN “southern apple cider”
LEGION “juicy jay ipa”	OLDE MECKLENBURG “copper altbier”
	WICKED WEED “pernicious ipa”

PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC “run wild non-alcoholic ipa”