

Small Plates

(perfect to share!)

DAILY SOUP		10
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal 9
ZUCCA CHIPS	pesto aioli (yum!)	490 cal 12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 16
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 17
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 16
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 18.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 16.5
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	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 **TEIDYE**+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

NORTH

ITALIA

Cocktails

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

Zero Proof

JUST PEACHY 10 white peach, raspberry, lemon, ginger beer 150 cal	PINA NO-LADA 11 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 12.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 12 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	PHONY NEGRONI 12 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	glass	terzo	bottle	
					140 cal	190 cal	630 cal	
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 finì, 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	terzo	bottle					
	140 cal	190 cal	630 cal					
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Beer \$6.75 – 9 100 - 270 cal per serving

Local Draft

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

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