



Small Plates *(perfect to share!)*

DAILY SOUP	10
HOUSE-MADE FOCACCIA wild oregano, rosemary, sea salt, aged balsamic, evoo	1110 cal 12
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

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 (<i>house specialty</i>) 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 SCARPARELLO 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
- LIMONCELLO SBAGLIATO 14.5**
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal
- CIAO, BELLA! 15.5**
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY 14.5**
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA 15.5**
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE 15**
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA 15.5**
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO 14.5**
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO 15.5**
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI 15.5**
nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA 16**
casamigos blanco, nonino l'aperitivo, passion fruit 190 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
- 00SPRITZ 12.5**
mionetto na aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA 12.5**
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**
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

White Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone fini, valdadige	12.5	16.5	50
GRECO DI TUFO villa matilde, campania	12	16	48
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	13	17	52
RIESLING loosen bros. "dr. l", moseli	11.5	15.5	46
MOSCATO D'ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15	20	60
CHARDONNAY edna valley, central coast	12	16	48
CHARDONNAY bollini, "barricato 40", trentino	14	18.5	56
CHARDONNAY la follette "los primeros", sonoma county	16	21	64

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol "riviera del garda classico", valtènesi	12	16	48

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
FRAPPATO donnafugata "bell'assai", sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR valrav, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	17	22.5	68
BAROLO fontanafredda "silver label", piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	17	22.5	68

Beer

\$6.75 - 9 100 - 270 cal per serving

Local Draft

- FOOTHILLS "carolina blonde"
SYCAMORE "mountain candy ipa"
WICKED WEED "perni-haze ipa"

Local Bottles + Cans

- APPALACHIAN MOUNTAIN "southern apple cider"
RED OAK "amber lager"
HIGHLAND "daycation gold"

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