

Small Plates (perfect to share!)		
DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs 890 cal	10
ZUCCA CHIPS	pesto aioli (yum!) 490 cal	12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	16.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal	17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15.5
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil 770 cal	16.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion 530 cal	18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread 870 cal	19.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano 450 cal	16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano 670 cal	17.5
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, castelvetro olive,
marcona almond, orange fennel mostarda, hearth bread 1360 cal

Salads add chicken 7 (210 cal) or salmon* 14 (360 cal)		
LITTLE GEM CAESAR	16	
grated grana padano, torn crouton, cracked pepper 1110 cal		
ARUGULA & AVOCADO	16	
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	18	
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal		
CHOPPED CHICKEN	18.5	
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal		
HEIRLOOM BEET & CHICKEN	18	
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 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	22	make it TELDYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal		
HOT HONEY & SMOKED PROSCIUTTO	23	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal		
FUNGHI	23	
roasted mushroom, cipollini, smoked mozzarella 1310 cal		
CACIO E PEPE	22	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal		
SPICY MEATBALL	23	
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)		

Sandwiches served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)		
EGGPLANT PARMESAN	smoked mozzarella, crushed tomato sauce, peperonata, pepperoncini aioli, arugula 1250 cal	16.5
ITALIAN SHORT RIB DIP	peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	16.5
SPICY ITALIAN GRINDER	sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera 1290 cal	16.5
PARMESAN CHICKEN	prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	16.5

Garlic Knot Sliders served with fresh greens (100 cal) or parmesan herb fries (650 cal)		
SICILIAN MEATBALL	peperonata, smoked mozzarella, calabrian aioli 1250 cal	16
CHICKEN PESTO	spicy vodka sauce, provolone, basil pesto 2020 cal	16.5

Strombolis served with fresh greens		
HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal	17
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17

Fresh Pasta & Entrées		
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	26
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal	24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	25
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal	26
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
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	27
ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	26
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5		

For the Table 9.5

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				Rosé & Orange Wine			
	glass	bottle	pitcher		glass	terzo	bottle
NON-ALCOHOLIC (split)	12			CHIARETTO	12.5	16.5	50
zonin, “cuvée zero”, veneto	30 cal			cà maiol “riviera del garda classico”, valtènesi			
PROSECCO	12.5	50		VERDICCHIO	12	16	48
bottega “vino dei poeti”, veneto	140/630 cal			casalfarneto, “paò orange”, marche			
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				Red Wine			
	glass	terzo	bottle		glass	terzo	bottle
	140 cal	190 cal	630 cal		140 cal	190 cal	630 cal
SAUVIGNON BLANC 0.0	11	14.5	44	FRAPPATO	13	17	52
miguel torres, “serena non-alc.”, chile	30/40/120 cal			donnafugata “bell’assai”, sicily			
PINOT GRIGIO	13	17	52	CHIANTI CLASSICO	14	18.5	56
barone finì, valdadige				borgo scopeto, tuscany			
GRECO DI TUFO	12	16	48	MONTEPULCIANO D’ABRUZZO	12.5	16.5	50
villa matilde, campania				umani ronchi, “podere”, abruzzo			
VERMENTINO	11.5	15.5	46	PINOT NOIR	13	17	52
pala “soprasole”, sardinia				bottega vinaia, trentino			
GRILLO	13	17	52	PINOT NOIR	16	21	64
feudo montoni “timpa”, sicily				valravì, sonoma county			
RIESLING	12	16	48	BARBERA	13	17	52
loosen bros. “dr. l”, moseli				marchesi di gresy, asti			
MOSCATO D’ASTI	12.5	16.5	50	NEBBIOLO LANGHE	15	20	60
viètti, piedmont				marchesi di barolo “sbirolo”, piedmont			
SAUVIGNON BLANC	12.5	16.5	50	SUPER TUSCAN	17.5	23	70
vavasour, awatere valley, nz				ornellaia “le volte”, tuscany			
SAUVIGNON BLANC	15.5	20.5	62	BAROLO	17.5	23	70
duckhorn, north coast				fontanafredda “silver label”, piedmont			
CHARDONNAY	12.5	16.5	50	MERLOT	12.5	16.5	50
edna valley, central coast				st. francis, sonoma county			
CHARDONNAY	14.5	19	58	MALBEC	13	17	52
bollini, “barricato 40”, trentino				portillo, mendoza			
CHARDONNAY	16.5	22	66	NEGROAMARO	14	18.5	56
la follette “los primeros”, sonoma county				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 Bottles + Cans

- HUSS “scottsdale blonde”

PAPAGO “orange blossom”

SAN TAN “devil’s pale ale”
- WALTER STATION “hazing arizona hazy ipa”

SAN TAN “moon juice galactic ipa”

GRAND CANYON “sunset amber ale”

PERONI • COORS LIGHT • MODELO • PERONI “0.0 non-alcoholic”