



<i>Small Plates</i> (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

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 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	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

Stromboli 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
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

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.

NORTH

ITALIA

Cocktails

NEW ITALIAN SPRITZ 16 aperol, citrus smash, prosecco 150 cal	SICILIAN MARGARITA 17 el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 16 nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	DIABOLO 16 banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 17 vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	MARCO POLO 16.5 iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 16 coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	CACIO E PEPE DIRTY MARTINI 17 nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 16.5 raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	LA DOLCE VITA 17.5 casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 16.5 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal	TURINO OLD FASHIONED 18 whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 12.5 white peach, raspberry, lemon, ginger beer 150 cal	PINA NO-LADA 12.5 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 13.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 13 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110cal
LA SPEZIA 13.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 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 Ⓢ13 Ⓢ52 bottega “vino dei poeti”, veneto 140/630 cal SPARKLING ROSÉ Ⓢ13 Ⓢ52 cleto chiarli “brut de noir”, emilia-romagna 140/630 cal RED SANGRIA Ⓢ13 Ⓢ45 brandy, blood orange, red wine, raspberry 320/1270 cal	Rosé & Orange Wine glass terzo bottle CHIARETTO 13 17 52 cà maiol “riviera del garda classico”, valtènesi VERDICCHIO 12 16 48 casalfarneto, “paò orange”, marche Red Wine glass terzo bottle FRAPPATO 13 17 52 donnafugata “bell’assai”, sicily CHIANTI CLASSICO 14.5 19 58 borgo scopeto, toscany MONTEPULCIANO D’ABRUZZO 13 17 52 umani ronchi, “podere”, abruzzo PINOT NOIR 13.5 18 54 bottega vinaia, trentino PINOT NOIR 16.5 22 66 valravn, sonoma county BARBERA 13 17 52 marchesi di gresy, asti NEBBIOLO LANGHE 15 20 60 marchesi di barolo “sbirolo”, piedmont SUPER TUSCAN 18 24 72 ornellaia “le volte”, toscany BAROLO 18 24 72 fontanafredda “silver label”, piedmont MERLOT 13 17 52 st. francis, sonoma county MALBEC 13.5 18 54 portillo, mendoza NEGROAMARO 14 18.5 56 li veli “pezzo morgana”, salice salentino riserva CABERNET SAUVIGNON 13.5 18 54 di majo norante, molise CABERNET SAUVIGNON 15.5 20.5 62 paul dolan vineyards, mendocino county CABERNET SAUVIGNON 18 24 72 iconoclast “by chimney rock”, napa valley PROPRIETARY RED BLEND 18 24 72 delille cellars “d2”, columbia valley
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Beer

\$7.25 – 9.5

100 - 270 cal per serving

Local Draft

STATION 26 “303 lager”	Local Bottles & Cans
RATIO “repeater pale ale”	AVERY “white rascal belgian style white”
CEREBRAL “rare trait hazy ipa”	ODELL “90 shilling”
	LEFT HAND BREWING “nitro milk stout”
PERONI (draft) • COORS LIGHT • UNTITLED ART “non-alcoholic pilsner” • STEM CIDERS “real dry”	