

Small Plates

(perfect to share!)

DAILY SOUP		12
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	10
ZUCCA CHIPS	pesto aioli (yum!)	12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	19.5
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	19.5
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	20

Chef's Board

24

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 8 (210 cal) or salmon* 15 (360 cal)

LITTLE GEM CAESAR	17
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
TUSCAN KALE	17.5
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	
SEASONAL VEGETABLE	18.5
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	18.5
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	23	make it TIEDYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal		
HOT HONEY & SMOKED PROSCIUTTO	24	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal		
FUNGHI	24	
roasted mushroom, cipollini, smoked mozzarella 1310 cal		
CACIO E PEPE	23	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal		
SPICY MEATBALL	24	
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal		
PROSCIUTTO	24	
mission fig, mozzarella, goat cheese, arugula 1320 cal		
THE PIG	24	
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	17.5
ITALIAN SHORT RIB DIP	peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus	17.5
SPICY ITALIAN GRINDER	sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera	17.5
PARMESAN CHICKEN	prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli	17.5

Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

SICILIAN MEATBALL	peperonata, smoked mozzarella, calabrian aioli	17
CHICKEN PESTO	spicy vodka sauce, provolone, basil pesto	2020 cal

Strombolis

served with fresh greens

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo	17.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal

Fresh Pasta & Entrées

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal	25
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal	27
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	26.5
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal	26.5
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	27.5
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	27.5
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal	25
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal	27
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal	28
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal	28
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	28.5
ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal	28
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5			

For the Table

10.5

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

16

aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO

16

nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal
- CIAO, BELLA!

17

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY

16

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA

16.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE

16.5

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA

17

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO

16

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO

16.5

iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI

17

nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA

17.5

casamigos blanco, nonino l’aperitivo, passion fruit 190 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
- OOSPRITZ

13.5

mionetto na aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA

13.5

pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

- PINA NO-LADA

12.5

coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE

13

non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110cal
- 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 glassterzobottle 140 cal190 cal630 cal CHIARETTO 131752 cà maiol “riviera del garda classico”, valtènesi VERDICCHIO 121648 casalfarneto, “paò orange”, marche		
	Red Wine glassterzobottle 140 cal190 cal630 cal FRAPPATO 131752 donnafugata “bell’assai”, sicily CHIANTI CLASSICO 14.51958 borgo scopeto, tuscany MONTEPULCIANO D’ABRUZZO 131752 umani ronchi, “podere”, abruzzo PINOT NOIR 13.51854 bottega vinaia, trentino PINOT NOIR 16.52266 valrav, sonoma county BARBERA 131752 marchesi di gresy, asti NEBBIOLO LANGHE 152060 marchesi di barolo “sbirolo”, piedmont SUPER TUSCAN 182472 ornellaia “le volte”, tuscany BAROLO 182472 fontanafredda “silver label”, piedmont MERLOT 131752 st. francis, sonoma county MALBEC 13.51854 portillo, mendoza NEGROAMARO 1418.556 li veli “pezzo morgana”, salice salentino riserva CABERNET SAUVIGNON 13.51854 di majo norante, molise CABERNET SAUVIGNON 15.520.562 paul dolan vineyards, mendocino county CABERNET SAUVIGNON 182472 iconoclast “by chimney rock”, napa valley PROPRIETARY RED BLEND 182472 delille cellars “d2”, columbia valley		
White Wine glassterzobottle 140 cal190 cal630 cal SAUVIGNON BLANC 0.0 1114.544 miguel torres, “serena non-alc.”, chile 30/40/120 cal PINOT GRIGIO 13.51854 barone fini, valdadige GRECO DI TUFO 12.516.550 villa matilde, campania VERMENTINO 11.515.546 pala “soprasole”, sardinia GRILLO 1418.556 feudo montoni “timpa”, sicily RIESLING 121648 loosen bros. “dr. l”, moseli MOSCATO D’ASTI 131752 vietti, piedmont SAUVIGNON BLANC 13.51854 vavasour, awatere valley, nz SAUVIGNON BLANC 162164 duckhorn, north coast CHARDONNAY 131752 edna valley, central coast CHARDONNAY 152060 bollini, “barricato 40”, trentino CHARDONNAY 1722.568 la follette “los primeros”, sonoma county			

Beer \$7.25 – 9.5 100 - 270 cal per serving

Local Bottles + Cans

- BIVOUAC “albright pear cider”

HARLAND “lager” (16 oz)

FIRESTONE WALKER “805 blonde ale”
- OGOPOGO “boeman white ale” (16 oz)

COMMON SPACE “food fight hazy ipa” (16 oz.)

EL SEGUNDO BREWERY “mayberry ipa” (16 oz.)
- PERONI • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”