



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
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	530 cal 17
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 Boards

FARMERS MARKET 21	CLASSICO 22
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread
940 cal	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 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
CHOPPED CHICKEN 17.5
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal
HEIRLOOM BEET & CHICKEN 17.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 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 **RED 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)

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

Strombolis served with fresh greens

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo	1180 cal 16.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal 16.5

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 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
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal 26
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

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

Zero Proof

JUST PEACHY 10	PINA NO-LADA 11
white peach, raspberry, lemon, ginger beer 150 cal	coconut, pineapple, fresh lime, bubbles 180 cal
OOSPRITZ 12.5	FAUX ME TWICE 12
mionetto na aperitivo, crushed lemon, bubbles 70 cal	non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5	PHONY NEGRONI 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	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	11	14.5	44
miguel torres, “serena non-alc.”, chile 30/40/120 cal			
PINOT GRIGIO	12.5	16.5	50
barone fini, 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			

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

LIVE OAK “hefeweizen” (draft)
MEANWHILE “seasonal selection” (draft)
PINTHOUSE “electric jellyfish hazy ipa” (draft)

Rosé Wine

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

Red Wine

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

Local Bottles + Cans

AUSTIN EASTCIDERS “rotating selection”
AUSTIN BEERWORKS “pearl snap PILS”
INDEPENDENCE “austin amber ale”

PERONI (draft) • MICHELOB ULTRA • ESTRELLA JALISCO • PERONI “0.0 non-alcoholic”