



Small Plates (perfect to share!)

DAILY SOUP		12
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs 890 cal	10
ZUCCA CHIPS	pesto aioli (yum!) 490 cal	12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal	18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil 770 cal	17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19.5
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
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper 570 cal	20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano 450 cal	17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano 670 cal	18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	20

Chef's Boards

FARMERS MARKET 23	CLASSICO 24
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal	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 TELDYE +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 1250 cal	17.5
ITALIAN SHORT RIB DIP	peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	17.5
SPICY ITALIAN GRINDER	sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera 1290 cal	17.5
PARMESAN CHICKEN	prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	17.5

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

SICILIAN MEATBALL	peperonata, smoked mozzarella, calabrian aioli 1250 cal	17
CHICKEN PESTO	spicy vodka sauce, provolone, basil pesto 2020 cal	17

Stromboli served with fresh greens

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal	17.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17.5

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	

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
- 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					Rosé Wine			
						glass	terzo	bottle
						140 cal	190 cal	630 cal
					CHIARETTO	13	17	52
					cà maiol “riviera del garda classico”, valtènesi			
White Wine					Red Wine			
						glass	terzo	bottle
						140 cal	190 cal	630 cal
					FRAPPATO	13	17	52
					donnafugata “bell’assai”, sicily			
					CHIANTI CLASSICO	14.5	19	58
					borgo scopeto, tuscany			
					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 gresy, asti			
					SUPER TUSCAN	18	24	72
					ornellaia “le volte”, tuscany			
					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			

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

Local Draft

- FIRESTONE WALKER “805 blonde ale”
- CORONADO “weekend vibes ipa”
- HARLAND “hazy ipa”

Local Bottles + Cans

- BIVOUAC CIDERWORKS “blackberry cider”
- FALL “plenty for all pilsner”
- ABNORMAL BEER CO. “hefeweizen”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”