



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

17

aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO

16.5

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

17.5

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

16.5

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

17.5

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

17

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

17

cazadores blanco, aperol, coconut, pineapple, orgeat, lemon 200 cal

- SICILIAN MARGARITA

17.5

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

17

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- LA DOLCE VITA

18

casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
- CALLE OCHO

17

buchanan’s deluxe, hazelnut, coconut, pineapple, fresh lime 230 cal
- MARCO POLO

17

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

18

nikka vodka, grana padano, olive, cracked pepper 230 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 110 cal
- PHONY NEGRONI

12

st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria				Rosé & Orange Wine			
NON-ALCOHOLIC (split) 12				CHIARETTO			
zonin, “cuvée zero”, veneto 30 cal				cà maiol “riviera del garda classico”, valtènesi			
PROSECCO €13.5 €54				VERDICCHIO			
bottega “vino dei poeti”, veneto 140/630 cal				casalfarneto, “paò orange”, marche			
SPARKLING ROSÉ €13 €52				Red Wine			
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal				FRAPPATO			
RED SANGRIA €14 €49				donnafugata “bell’assai”, sicily			
brandy, blood orange, red wine, raspberry 320/1270 cal				CHIANTI CLASSICO			
				borgo scopeto, tuscany			
				MONTEPULCIANO D’ABRUZZO			
				umani ronchi, “podere”, abruzzo			
				PINOT NOIR			
				bottega vinaia, trentino			
				PINOT NOIR			
				valravn, sonoma county			
				BARBERA			
				marchesi di gresy, asti			
				NEBBIOLO LANGHE			
				marchesi di gresy, asti			
				SUPER TUSCAN			
				ornellaia “le volte”, tuscany			
				BAROLO			
				fontanafredda “silver label”, piedmont			
				MERLOT			
				st. francis, sonoma county			
				MALBEC			
				portillo, mendoza			
				NEGROAMARO			
				li veli “pezzo morgana”, salice salentino riserva			
				CABERNET SAUVIGNON			
				di majo norante, molise			
				CABERNET SAUVIGNON			
				paul dolan vineyards, mendocino county			
				CABERNET SAUVIGNON			
				iconoclast “by chimney rock”, napa valley			
				PROPRIETARY RED BLEND			
				delille cellars “d2”, columbia valley			