



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
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

glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal

CLASSICO 24

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 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 TIE DYE +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

Strombolis *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 <i>(house specialty)</i>	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, prosecco 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
- 00SPRITZ 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** @ 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 Wine**
- | | glass | terzo | bottle |
|--|---------|---------|---------|
| | 140 cal | 190 cal | 630 cal |
| CHIARETTO | 13 | 17 | 52 |
| cà maiol "riviera del garda classico", valtènesi | | | |

- White Wine**
- | | glass | terzo | bottle |
|---|---------|---------|---------|
| | 140 cal | 190 cal | 630 cal |
| SAUVIGNON BLANC 0.0 | 11 | 14.5 | 44 |
| miguel torres, "serena non-alc.", chile 30/40/120 cal | | | |
| PINOT GRIGIO | 13.5 | 18 | 54 |
| barone fini, valdadige | | | |
| GRECO DI TUFO | 12.5 | 16.5 | 50 |
| villa matilde, campania | | | |
| VERMENTINO | 11.5 | 15.5 | 46 |
| pala "soprasole", sardinia | | | |
| GRILLO | 14 | 18.5 | 56 |
| feudo montoni "timpa", sicily | | | |
| RIESLING | 12 | 16 | 48 |
| loosen bros. "dr. l", moseli | | | |
| MOSCATO D'ASTI | 13 | 17 | 52 |
| vietti, piedmont | | | |
| SAUVIGNON BLANC | 13.5 | 18 | 54 |
| vavasour, awatere valley, nz | | | |
| SAUVIGNON BLANC | 16 | 21 | 64 |
| duckhorn, north coast | | | |
| CHARDONNAY | 13 | 17 | 52 |
| edna valley, central coast | | | |
| CHARDONNAY | 15 | 20 | 60 |
| bollini, "barricato 40", trentino | | | |
| CHARDONNAY | 17 | 22.5 | 68 |
| la follette "los primeros", sonoma county | | | |

- 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, tuscan | | | |
| 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 |
| valrav, 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", tuscan | | | |
| 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"