



Small Plates (perfect to share!)

DAILY SOUP		11
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs 890 cal	10
ZUCCA CHIPS	pesto aioli (yum!) 490 cal	12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	16.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal	17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	15.5
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil 770 cal	16.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19
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	16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano 670 cal	17.5
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 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 7 (210 cal) or salmon* 14 (360 cal)

LITTLE GEM CAESAR 16
grated grana padano, torn crouton, cracked pepper 1110 cal
ARUGULA & AVOCADO 16
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 18
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
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 22	make it TELDYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO 23	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI 23	
roasted mushroom, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE 22	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL 23	
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	16.5

Strombolis served with fresh greens

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal	17
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17

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	26
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal	24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	25
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal	26
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	27
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 9.5

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

15.5

aperol, citrus smash, prosecco

150 cal
- LIMONCELLO SBAGLIATO

15.5

nonino l’aperitivo, limoncello, fresh lemon, proseco

220 cal
- CIAO, BELLA!

16.5

vanilla infused vulcanica vodka, white peach, brut rosé

230 cal
- ROMAN HOLIDAY

15.5

coconut infused rums, aperol, pineapple, lemon, black walnut

240 cal
- ALTA ROSSA

16

raspberry infused lalo tequila, italicus rosolio, fresh lemon

230 cal
- POMEGRANATE MULE

16

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

210 cal

- SICILIAN MARGARITA

16.5

el mayor reposado, grand marnier, montenegro, fresh citrus

240 cal
- DIABOLO

15.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon

210 cal
- MARCO POLO

16

iwai japanese whisky, montenegro, honey, ginger, fresh lemon

220 cal
- CACIO E PEPE DIRTY MARTINI

16

nikka vodka, grana padano, olive, cracked pepper

230 cal
- LA DOLCE VITA

16.5

casamigos blanco, nonino l’aperitivo, passion fruit

190 cal
- TURINO OLD FASHIONED

16.5

whistlepig piggyback rye, hazelnut, brown sugar, angostura

270 cal

Zero Proof

- JUST PEACHY

11.5

white peach, raspberry, lemon, ginger beer

150 cal
- OOSPRITZ

13

mionetto na aperitivo, crushed lemon, bubbles

70 cal
- LA SPEZIA

12

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

80 cal

- PINA NO-LADA

11.5

coconut, pineapple, fresh lime, bubbles

180 cal
- FAUX ME TWICE

12.5

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 Ⓢ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	Rosé Wine glass140 calterzo190 calbottle630 cal CHIARETTO 12.516.550 cà maiol “riviera del garda classico”, valtènes		
	Red Wine glass140 calterzo190 calbottle630 cal FRAPPATO 131752 donnafugata “bell’assai”, sicily CHIANTI CLASSICO 1418.556 borgo scopeto, tuscany MONTEPULCIANO D’ABRUZZO 12.516.550 umani ronchi, “podere”, abruzzo PINOT NOIR 131752 bottega vinaia, trentino PINOT NOIR 162164 valravn, sonoma county BARBERA 131752 marchesi di gresy, asti NEBBIOLO LANGHE 152060 marchesi di barolo “sbirolo”, piedmont SUPER TUSCAN 17.52370 ornellaia “le volte”, tuscany BAROLO 17.52370 fontanafredda “silver label”, piedmont MERLOT 12.516.550 st. francis, sonoma county MALBEC 131752 portillo, mendoza NEGROAMARO 1418.556 li veli “pezzo morgana”, salice salentino riserva CABERNET SAUVIGNON 131752 di majo norante, molise CABERNET SAUVIGNON 152060 paul dolan vineyards, mendocino county CABERNET SAUVIGNON 17.52370 iconoclast “by chimney rock”, napa valley PROPRIETARY RED BLEND 17.52370 delille cellars “d2”, columbia valley		

Beer \$6.75–9 100 - 270 cal per serving

Local Draft

- VÄSEN “hefeweizen”
- SOLACE “partly cloudy ipa”
- LOST RHINO “face plant ipa”

Local Bottles + Cans

- BUSKY “rva hard cider”
- DC BRAU “brau pils”
- CABOOSE BREWING “vienna lager” (16 oz)

PERONI (draft) • MILLER LITE • CORONA • PERONI “0.0 non-alcoholic”