

|                                         |                                                                                          |              |
|-----------------------------------------|------------------------------------------------------------------------------------------|--------------|
| <b>Small Plates</b> (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 |

|                                                                                                                                                                   |                                                                                                                                                                                    |                  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>Chef's Boards</b>                                                                                                                                              |                                                                                                                                                                                    |                  |
| 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 |

|                                                                                                                                                           |                           |          |
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| <b>Salads</b> 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  |
| <b>Pizza</b>                                                                                                                                              |                           |          |
| MARGHERITA 21                                                                                                                                             | make it <b>tie dye</b> +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 <b>bomba style</b> for the crust +5 (adds 270 cal)<br><b>substitute gluten-free crust</b> +4 (removes 50-100 cal)                                 |                           |          |

|                                                                                                           |                                                                                                   |               |
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| <b>Sandwiches</b> 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 |

|                                                                                                |                                                |             |
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| <b>Garlic Knot Sliders</b> 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 |

|                                            |                                                                                                      |               |
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| <b>Strombolis</b> 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 |

|                                                                                                   |                                                                                    |             |
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| <b>Fresh Pasta &amp; Entrées</b>                                                                  |                                                                                    |             |
| 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 |                                                                                    |             |

|                                  |         |                                   |
|----------------------------------|---------|-----------------------------------|
| <b>For the Table</b> 9           |         |                                   |
| SPICY BROCCOLINI                 | 370 cal | • TUSCAN KALE & SPINACH 150 cal   |
| ROASTED MUSHROOMS                | 790 cal | • GRILLED ASPARAGUS 300 cal       |
| ROASTED BUTTERNUT SQUASH POLENTA | 730 cal | • CRISPY BRUSSELS SPROUTS 530 cal |
| ROASTED FINGERLING POTATOES      | 760 cal |                                   |

# NORTH

## ITALIA

### Cocktails

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

### Zero Proof

|                                                                                                |                                                                                                    |
|------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| <b>JUST PEACHY</b> 10<br>white peach, raspberry, lemon, ginger beer 150 cal                    | <b>PINA NO-LADA</b> 11<br>coconut, pineapple, fresh lime, bubbles 180 cal                          |
| <b>00SPRITZ</b> 12.5<br>mionetto na aperitivo, crushed lemon, bubbles 70 cal                   | <b>FAUX ME TWICE</b> 12<br>non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal |
| <b>LA SPEZIA</b> 12.5<br>pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal | <b>PHONY NEGRONI</b> 12<br>st. agrestis, non-alcoholic 90 cal                                      |

### Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

|                                                                                             |
|---------------------------------------------------------------------------------------------|
| <b>NON-ALCOHOLIC</b> (split) 12<br>zonin, “cuvée zero”, veneto 30 cal                       |
| <b>PROSECCO</b> 🍷12.5 🍷50<br>bottega “vino dei poeti”, veneto 140/630 cal                   |
| <b>SPARKLING ROSÉ</b> 🍷12.5 🍷50<br>cleto chiarli “brut de noir”, emilia-romagna 140/630 cal |
| <b>RED SANGRIA</b> 🍷12.5 🍷44<br>brandy, blood orange, red wine, raspberry 320/1270 cal      |

### White Wine

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

### Beer

\$6.75 – 9 100 - 270 cal per serving

### Local Draft

|                                    |
|------------------------------------|
| NASHVILLE BREWING “original lager” |
| YAZOO “hefeweizen”                 |
| JACKALOPE “fennario ipa”           |

### Rosé Wine

|                                                                      | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|----------------------------------------------------------------------|------------------|------------------|-------------------|
| <b>CHIARETTO</b><br>cà maiol “riviera del garda classico”, valtènesi | 12               | 16               | 48                |

### Red Wine

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

### Local Bottles + Cans

|                                       |
|---------------------------------------|
| TAILGATE “cider”                      |
| BLACK ABBEY “the rose belgian blonde” |
| TURTLE ANARCHY “portly stout”         |

PERONI (draft) • MICHELOB ULTRA • ESTRELLA JALISCO • ATHLETIC “non-alcoholic golden ale”