



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	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

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

Mini Bar

- SUNSET ALIBIS 11
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal
- ORANGE BLOSSOM GIMLET 11
st. george valley gin, italicus, aperol, fresh lemon 180 cal

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

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

- PARADISO 11.5
cazadores blanco, hazelnut, coconut, lime, strawberry float 180 cal
- LITTLE ITALY 11.5
old forester rye, nonino amaro, averna, luxardo cherry 150 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

Bubbles & Sangria				Rosé Wine			
NON-ALCOHOLIC (split) 12				CHIARETTO 12.5			
zonin, “cuvée zero”, veneto 30 cal				cà maiol “riviera del garda classico”, valtènes			
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							
White Wine				Red Wine			
SAUVIGNON BLANC 0.0				FRAPPATO 13			
miguel torres, “serena non-alc.”, chile 30/40/120 cal				donnafugata “bell’assai”, sicily			
PINOT GRIGIO 13				CHIANTI CLASSICO 14			
barone finì, valdadige				borgo scopeto, tuscany			
GRECO DI TUFO 12				MONTEPULCIANO D'ABRUZZO 12.5			
villa matilde, campania				umani ronchi, “podere”, abruzzo			
VERMENTINO 11.5				PINOT NOIR 13			
pala “soprasole”, sardinia				bottega vinaia, trentino			
GRILLO 13				PINOT NOIR 16			
feudo montoni “timpa”, sicily				valravñ, sonoma county			
RIESLING 12				BARBERA 13			
loosen bros. “dr. l”, moseli				marchesi di gresy, asti			
MOSCATO D'ASTI 12.5				NEBBIOLO LANGHE 15			
vietti, piedmont				marchesi di barolo “sbirolo”, piedmont			
SAUVIGNON BLANC 12.5				SUPER TUSCAN 17.5			
vavasour, awatere valley, nz				ornellaia “le volte”, tuscany			
SAUVIGNON BLANC 15.5				BAROLO 17.5			
duckhorn, north coast				fontanafredda “silver label”, piedmont			
CHARDONNAY 12.5				MERLOT 12.5			
edna valley, central coast				st. francis, sonoma county			
CHARDONNAY 14.5				MALBEC 13			
bollini, “barricato 40”, trentino				portillo, mendoza			
CHARDONNAY 16.5				NEGROAMARO 14			
la follette “los primeros”, sonoma county				li veli “pezzo morgana”, salice salentino riserva			

Beer \$6.75–9 100-270 cal per serving

Local Draft

- VÄSEN “hefeweizen”
- HONOR “freedom ipa”
- SOLACE “partly cloudy ipa”

Local Bottles + Cans

- BUSKY “rva hard cider”
- RIGHT PROPER “raised by wolves pale ale”
- PORT CITY “robust porter”

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