



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
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper 570 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 Board 22

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

Stromboli 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
- GUAVARITA

16

cazadores blanco, aperol, coconut, pineapple, orgeat, lemon 200 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
- CALLE OCHO

16

buchanan’s deluxe, hazelnut, coconut, pineapple, fresh lime 230 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

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

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				Rosé Wine			
				glass	terzo	bottle	
NON-ALCOHOLIC (split)				140 cal	190 cal	630 cal	
zonin, “cuvée zero”, veneto							
PROSECCO				12.5	16.5	50	
bottega “vino dei poeti”, veneto							
SPARKLING ROSÉ				12.5	16.5		
cleto chiarli “brut de noir”, emilia-romagna							
RED SANGRIA				12.5	14		
brandy, blood orange, red wine, raspberry				320/1270 cal			
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	17	52	
barone fini, valdadige							
GRECO DI TUFO				12	16	48	
villa matilde, campania							
VERMENTINO				11.5	15.5	46	
pala “soprasole”, sardinia							
GRILLO				13	17	52	
feudo montoni “timpa”, sicily							
RIESLING				12	16	48	
loosen bros. “dr. l”, moseli							
MOSCATO D'ASTI				12.5	16.5	50	
vietti, piedmont							
SAUVIGNON BLANC				12.5	16.5	50	
vavasour, awatere valley, nz							
SAUVIGNON BLANC				15.5	20.5	62	
duckhorn, north coast							
CHARDONNAY				12.5	16.5	50	
edna valley, central coast							
CHARDONNAY				14.5	19	58	
bollini, “barricato 40”, trentino							
CHARDONNAY				16.5	22	66	
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	18.5	56	
borgo scopeto, tuscany							
MONTEPULCIANO D'ABRUZZO				12.5	16.5	50	
umani ronchi, “podere”, abruzzo							
PINOT NOIR				13	17	52	
bottega vinaia, trentino							
PINOT NOIR				16	21	64	
valrav, sonoma county							
BARBERA				13	17	52	
marchesi di gresy, asti							
NEBBIOLO LANGHE				15	20	60	
marchesi di barolo “sbirolo”, piedmont							
SUPER TUSCAN				17.5	23	70	
ornellaia “le volte”, tuscany							
BAROLO				17.5	23	70	
fontanafredda “silver label”, piedmont							
MERLOT				12.5	16.5	50	
st. francis, sonoma county							
MALBEC				13	17	52	
portillo, mendoza							
NEGROAMARO				14	18.5	56	
li veli “pezzo morgana”, salice salentino riserva							
CABERNET SAUVIGNON				13	17	52	
di majo norante, molise							
CABERNET SAUVIGNON				15	20	60	
paul dolan vineyards, mendocino county							
CABERNET SAUVIGNON				17.5	23	70	
iconoclast “by chimney rock”, napa valley							
PROPRIETARY RED BLEND				17.5	23	70	
delille cellars “d2”, columbia valley							

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

Local Draft

- FUNKY BUDDHA “floridian hefeweizen”
- WYNWOOD “la rubia blonde ale”
- CIGAR CITY “jai alai ipa”

Local Bottles + Cans

- BOLD ROCK “dry cider”
- LA TROPICAL “la original ámbar lager”
- TANK “freedom tower amber”

PERONI (draft) • STELLA • MICHELOB ULTRA • MODELO • ATHLETIC “non-alc. golden ale”