

NORTH

ITALIA

HANDMADE WITH LOVE

LUNCH

FROM SCRATCH DAILY

Small Plates

(perfect to share!)

DAILY SOUP

GRILLED BREAD & GOOD OLIVE OIL

ZUCCA CHIPS

WHITE TRUFFLE GARLIC BREAD

BURRATA DI STAGIONE

CACIO E PEPE ARANCINI

CRISPY EGGPLANT PARMESAN

CALAMARI FRITTI

SMOKED SALMON AVOCADO TOAST*

WILD SHRIMP SCAMPI

YELLOWTAIL CRUDO*

PROSCIUTTO BRUSCHETTA

ITALIAN MEATBALLS

BEEF CARPACCIO*

BLACK MEDITERRANEAN MUSSELS

grana padano & herbs

pesto aioli (yum!)

house-made ricotta, mozzarella, grana padano, fresh herbs

fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

fresh mozzarella, spicy vodka sauce, torn basil

house giardiniera, sugo, calabrian aioli, grilled lemon

caper relish, watermelon radish, toasted pine nut, pickled red onion

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper

stracciatella, grilled asparagus, truffle, grana padano

creamy polenta, rustic marinara, grana padano

pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

calabrese, white wine, garlic butter, fresh herbs, grilled bread

890 cal

490 cal

1370 cal

660 cal

870 cal

770 cal

920 cal

530 cal

870 cal

570 cal

450 cal

670 cal

520 cal

760 cal

11

10

12

16.5

17.5

15.5

16.5

19

18

19.5

19.5

16

17.5

18.5

19

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

grated grana padano, torn crouton, cracked pepper

16

1110 cal

ARUGULA & AVOCADO

shaved fennel, lemon, grana padano, evoo

16

240 cal

TUSCAN KALE

crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette

16

730 cal

SEASONAL VEGETABLE

butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic

18

710 cal

CHOPPED CHICKEN

farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette

18.5

620 cal

HEIRLOOM BEET & CHICKEN

avocado, cucumber, goat cheese, fregola, red wine vinaigrette

18

1060 cal

ITALIAN FARM

salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette

18.5

590 cal

Pizza

MARGHERITA

make it **TIEDYE**+3

mozzarella, fresh basil, evoo, red sauce

22

1270 cal

HOT HONEY & SMOKED PROSCIUTTO

scamorza, speck, calabrian honey, arugula, pecorino toscano

23

1250 cal

FUNGHI

roasted mushroom, cipollini, smoked mozzarella

23

1310 cal

CACIO E PEPE

pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper

22

1550 cal

SPICY MEATBALL

provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce

23

1380 cal

PROSCIUTTO

mission fig, mozzarella, goat cheese, arugula

23

1320 cal

THE PIG

pepperoni, calabrese, sopressatta, italian sausage

23

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

16.5

1250 cal

ITALIAN SHORT RIB DIP

peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus

16.5

1130 cal

SPICY ITALIAN GRINDER

sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera

16.5

1290 cal

PARMESAN CHICKEN

prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli

16.5

1290 cal

Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

SICILIAN MEATBALL

peperonata, smoked mozzarella, calabrian aioli

16

1250 cal

CHICKEN PESTO

spicy vodka sauce, provolone, basil pesto

2020 cal

Strombolis

served with fresh greens

HOT ITALIAN

calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo

17

1180 cal

GIARDINO

asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

17

1390 cal

Fresh Pasta & Entrées

TORTELLONI AL POMODORO

simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano

23

1000 cal

BRAISED SHORT RIB LUMACHE

grana padano crema, horseradish gremolata, herb breadcrumb, arugula

26

1940 cal

TROTTOLE CHICKEN PESTO

sweet basil, shaved garlic, toasted pine nut, crispy caper

24

1480 cal

STROZZAPRETI

herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut

24

2110 cal

SPICY RIGATONI VODKA

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

25

1920 cal

BOLOGNESE (house specialty)

traditional meat sauce, pappardelle, grana padano, wild oregano, evoo

26

940 cal

CRUSHED MEATBALL RAGU

crispy pancetta, blistered onion, bucatini, pecorino, wild oregano

23

1580 cal

SUNDAY NIGHT LASAGNA

braised short rib, italian sausage, rustic marinara, ricotta, provolone

24

710 cal

SQUID INK TONNARELLI

tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce

26

970 cal

RICOTTA CAVATELLI

lump crab, tiger shrimp, peperoncino, mint, lemon olive oil

26

1380 cal

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

27

1990 cal

ROASTED SALMON*

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

26

1330 cal

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.

FL-OR

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

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	🍷 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			
White Wine	glass 140 cal	terzo 190 cal	bottle 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 finì, 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			

Rosé & Orange Wine	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO	12.5	16.5	50
cà maiol “riviera del garda classico”, valtènesi			
VERDICCHIO	12	16	48
casalfarneto, “paò orange”, marche			
Red Wine	glass 140 cal	terzo 190 cal	bottle 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
valravn, 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

- 3 DAUGHTERS

“beach blonde ale”
- CROOKED CAN

“cloud chaser hefeweizen”
- CIGAR CITY

“jai alai ipa”

Local Bottles + Cans

- 3 DAUGHTERS

“key lime apple cider”
- ORANGE BLOSSOM BREWING

“orange blossom pilsner”
- MOTORWORKS

“pulp friction grapefruit ipa”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “non-alcoholic golden ale”