



Small Plates *(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

Chef's Board 22

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetro 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	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

Pizza

MARGHERITA	21	make it TIE DYE +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 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

Strombolis *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

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 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 <i>(house specialty)</i>	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
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	

For the Table 9

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

aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 14.5

nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 15.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 14.5

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

ALTA ROSSA 15.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal

POMEGRANATE MULE 15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

IL VERSACE 15

hennesy vs, italian elderflower, peach, lemon 260 cal

SICILIAN MARGARITA 15.5

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

DIABOLO 14.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

MARCO POLO 15.5

iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal

CACIO E PEPE DIRTY MARTINI 15.5

nikka vodka, grana padano, olive, cracked pepper 230 cal

LA DOLCE VITA 16

casamigos blanco, nonino l'aperitivo, passion fruit 190 cal

TURINO OLD FASHIONED 16

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 10

white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 12.5

mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5

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

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	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	12.5	16.5	50
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	11.5	15.5	46
loosen bros. "dr. l", moseli			
MOSCATO D'ASTI	12	16	48
vietti, piedmont			
SAUVIGNON BLANC	12.5	16.5	50
vasasour, awatere valley, nz			
SAUVIGNON BLANC	15	20	60
duckhorn, north coast			
CHARDONNAY	12	16	48
edna valley, central coast			
CHARDONNAY	14	18.5	56
bollini, "barricato 40", trentino			
CHARDONNAY	16	21	64
la follette "los primeros", sonoma county			

Rosé Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
CHIARETTO	12	16	48
cà maiol "riviera del garda classico", valtènesi			

Red Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
FRAPPATO	13	17	52
donnafugata "bell'assai", sicily			
CHIANTI CLASSICO	13.5	18	54
borgo scopeto, tuscan			
MONTEPULCIANO D'ABRUZZO	12.5	16.5	50
umani ronchi, "podere", abruzzo			
PINOT NOIR	12.5	16.5	50
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	22.5	68
ornellaia "le volte", tuscan			
BAROLO	17.5	23	70
fontanafredda "silver label", piedmont			
MERLOT	12	16	48
st. francis, sonoma county			
MALBEC	12	16	48
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli "pezzo morgana", salice salentino riserva			
CABERNET SAUVIGNON	12	16	48
di majo norante, molise			
CABERNET SAUVIGNON	14	18.5	56
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	16.5	22	66
iconoclast "by chimney rock", napa valley			
PROPRIETARY RED BLEND	17	22.5	68
delille cellars "d2", columbia valley			

Beer

\$6.75-9 100-270 cal per serving

Local Draft

GLOVER PARK "can I get a witness witbier"

NEW REALM "hazy like a fox ipa"

CREATURE COMFORTS "tropicália ipa"

Local Bottles + Cans

URBAN TREE "harvest apple cider"

SWEETWATER "extra pale ale"

SCOFFLAW "basement ipa"

PERONI (draft) • MODELO • COORS LIGHT • PERONI "0.0 non-alcoholic"