



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 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

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

11.5

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

- PINA NO-LADA

11.5

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	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			

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

Local Draft

- HUSS “scottsdale blonde”
- WALTER STATION “hazing arizona ipa”
- SAN TAN “moon juice galactic ipa”

Rosé Wine	glass	terzo	bottle
	140 cal	190 cal	630 cal
CHIARETTO	12.5	16.5	50
cà maiol “riviera del garda classico”, valtènes			

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			

Local Bottles + Cans

- HUSS “devil’s halo lager”
- PAPAGO “orange blossom wheat”
- GRAND CANYON “sunset amber ale”

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