



Small Plates (perfect to share!)

DAILY SOUP		12
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs 890 cal	10
ZUCCA CHIPS	pesto aioli (yum!) 490 cal	12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal	18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil 770 cal	17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19.5
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	20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano 450 cal	17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano 670 cal	18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	20

Chef's Boards

FARMERS MARKET 23	CLASSICO 24
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal	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 8 (210 cal) or salmon* 15 (360 cal)

LITTLE GEM CAESAR 17
grated grana padano, torn crouton, cracked pepper 1110 cal
ARUGULA & AVOCADO 16.5
shaved fennel, lemon, grana padano, evoo 240 cal
TUSCAN KALE 17.5
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal
SEASONAL VEGETABLE 18.5
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 18.5
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 23	make it TELDYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO 24	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI 24	
roasted mushroom, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE 23	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL 24	
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal	
PROSCIUTTO 24	
mission fig, mozzarella, goat cheese, arugula 1320 cal	
THE PIG 24	
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	17.5
ITALIAN SHORT RIB DIP	peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	17.5
SPICY ITALIAN GRINDER	sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera 1290 cal	17.5
PARMESAN CHICKEN	prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	17.5

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

SICILIAN MEATBALL	peperonata, smoked mozzarella, calabrian aioli 1250 cal	17
CHICKEN PESTO	spicy vodka sauce, provolone, basil pesto 2020 cal	17

Strombolis served with fresh greens

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal	17.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal	17.5

Fresh Pasta & Entrées

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano 1000 cal	25
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1940 cal	27
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	26.5
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal	26.5
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	27.5
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal	27.5
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1580 cal	25
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	27
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce 970 cal	28
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	28
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	28.5
ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	28
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5		

For the Table 10.5

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	12
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran	
140 cal	
ORANGE BLOSSOM GIMLET	12
st. george valley gin, italicus, aperol, fresh lemon	
180 cal	
NEW ITALIAN SPRITZ	16
aperol, citrus smash, prosecco	
150 cal	
LIMONCELLO SBAGLIATO	16
nonino l'aperitivo, limoncello, fresh lemon, proseco	
220 cal	
CIAO, BELLA!	17
vanilla infused vulcanica vodka, white peach, brut rosé	
230 cal	
ROMAN HOLIDAY	16
coconut infused rums, aperol, pineapple, lemon, black walnut	
240 cal	
ALTA ROSSA	16.5
raspberry infused lalo tequila, italicus rosolio, fresh lemon	
230 cal	
POMEGRANATE MULE	16.5
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer	
210 cal	

Zero Proof

JUST PEACHY	12.5
white peach, raspberry, lemon, ginger beer	
150 cal	
OOSPRITZ	13.5
mionetto na aperitivo, crushed lemon, bubbles	
70 cal	
LA SPEZIA	13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt	
80 cal	

Bubbles & Sangria

	🍷 glass	🍷 bottle	🍷 pitcher
NON-ALCOHOLIC (split)	12		
zonin, “cuvée zero”, veneto			
30 cal			
PROSECCO	🍷13	🍷52	
bottega “vino dei poeti”, veneto			
140/630 cal			
SPARKLING ROSÉ	🍷13	🍷52	
cleto chiarli “brut de noir”, emilia-romagna			
140/630 cal			
RED SANGRIA	🍷13	🍷45	
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	13.5	18	54
barone fini, valdadige			
GRECO DI TUFO	12.5	16.5	50
villa matilde, campania			
VERMENTINO	11.5	15.5	46
pala “soprasole”, sardinia			
GRILLO	14	18.5	56
feudo montoni “timpa”, sicily			
RIESLING	12	16	48
loosen bros. “dr. l”, moseli			
MOSCATO D’ASTI	13	17	52
vietti, piedmont			
SAUVIGNON BLANC	13.5	18	54
vavasour, awatere valley, nz			
SAUVIGNON BLANC	16	21	64
duckhorn, north coast			
CHARDONNAY	13	17	52
edna valley, central coast			
CHARDONNAY	15	20	60
bollini, “barricato 40”, trentino			
CHARDONNAY	17	22.5	68
la follette “los primeros”, sonoma county			

Beer

\$7.25 – 9.5 100 - 270 cal per serving

Local Draft

BEACHWOOD	“blonde”
COMMON SPACE	“food fight hazy ipa”
LOS ANGELES ALE WORKS	“lunar kitten ipa”

PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”

PARADISO	12.5
cazadores blanco, hazelnut, coconut, lime, strawberry float	
180 cal	
LITTLE ITALY	12.5
old forester rye, nonino amaro, averna, luxardo cherry	
150 cal	
SICILIAN MARGARITA	17
el mayor reposado, grand marnier, montenegro, fresh citrus	
240 cal	
DIABOLO	16
banhez mezcal, calabrian chili amaro, tuscan spice, lemon	
210 cal	
MARCO POLO	16.5
iwai japanese whisky, montenegro, honey, ginger, fresh lemon	
220 cal	
CACIO E PEPE DIRTY MARTINI	17
nikka vodka, grana padano, olive, cracked pepper	
230 cal	
LA DOLCE VITA	17.5
casamigos blanco, nonino l'aperitivo, passion fruit	
190 cal	
TURINO OLD FASHIONED	18
whistlepig piggyback rye, hazelnut, brown sugar, angostura	
270 cal	

PINA NO-LADA	12.5
coconut, pineapple, fresh lime, bubbles	
180 cal	
FAUX ME TWICE	13
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus	
110 cal	
PHONY NEGRONI	12
st. agrestis, non-alcoholic	
90 cal	

Rosé Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
CHIARETTO	13	17	52
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	14.5	19	58
borgo scopeto, tuscany			
MONTEPULCIANO D’ABRUZZO	13	17	52
umani ronchi, “podere”, abruzzo			
PINOT NOIR	13.5	18	54
bottega vinaia, trentino			
PINOT NOIR	16.5	22	66
valravn, sonoma county			
BARBERA	13	17	52
marchesi di gresy, asti			
NEBBIOLO LANGHE	15	20	60
marchesi di gresy, asti			
SUPER TUSCAN	18	24	72
ornellaia “le volte”, tuscany			
BAROLO	18	24	72
fontanafredda “silver label”, piedmont			
MERLOT	13	17	52
st. francis, sonoma county			
MALBEC	13.5	18	54
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli “pezzo morgana”, salice salentino riserva			
CABERNET SAUVIGNON	13.5	18	54
di majo norante, molise			
CABERNET SAUVIGNON	15.5	20.5	62
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	18	24	72
iconoclast “by chimney rock”, napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars “d2”, columbia valley			

Local Bottles & Cans

CORONADO	“nice & dry purely apple cider” (16 oz.)
COMMON SPACE	“pils of la” (16 oz.)
SMOG CITY	“coffee porter” (16 oz.)