

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 <b>TIE DYE</b> +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 <b>bomba style</b> for the crust <b>+5</b> (adds 270 cal)                  |
| <b>substitute gluten-free crust +4</b> (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 <b>gluten-free pasta</b> (removes 30-210 cal) or <b>vegetable noodles</b> (removes 280-450 cal) <b>+3.5</b> |                                                                                    |               |

For the Table

|                                  |         |   |                             |         |   |                         |         |
|----------------------------------|---------|---|-----------------------------|---------|---|-------------------------|---------|
| 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 |   |                         |         |

# 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

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| <div><div><div>Bubbles &amp; Sangria</div><div><div>🍷</div>glass<div>🍷</div>bottle<div>🍷</div>pitcher</div></div></div> <div><div>NON-ALCOHOLIC (split)</div><div>12</div><div>zonin, “cuvée zero”, veneto 30 cal</div></div> <div><div>PROSECCO</div><div><div>🍷</div>12.5<div>🍷</div>50</div><div>bottega “vino dei poeti”, veneto 140/630 cal</div></div> <div><div>SPARKLING ROSÉ</div><div><div>🍷</div>12.5<div>🍷</div>50</div><div>cleto chiarli “brut de noir”, emilia-romagna 140/630 cal</div></div> <div><div>RED SANGRIA</div><div><div>🍷</div>12.5<div>🍷</div>44</div><div>brandy, blood orange, red wine, raspberry 320/1270 cal</div></div> |
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**Beer** \$6.75–9 100-270 cal per serving

### Local Draft

- BEER ZOMBIES “boomstick blonde”
- BIG DOG’S “dog daze hazy ipa”
- ABLE BAKER “atomic duck ipa”

### Local Bottles & Cans

- BIG DOG’S “las vegas lager” (16 oz.)
- ABLE BAKER “mango calutron girl wheat” (16 oz.)
- LAS VEGAS BREWING “1677 stout” (16 oz.)

PERONI (draft) • CORONADO “dry cider” (16 oz.) • ATHLETIC “non-alc. golden ale” • COORS LIGHT • MODELO