



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, 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	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 (house specialty)	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
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 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	SICILIAN MARGARITA 15.5 el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 14.5 nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	DIABOLO 14.5 banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5 vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	MARCO POLO 15.5 iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 14.5 coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	CACIO E PEPE DIRTY MARTINI 15.5 nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5 raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	LA DOLCE VITA 16 casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 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	PINA NO-LADA 11 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 12.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 12 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 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 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 vavasour, 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

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

SYCAMORE “super quench wheat ale”
WOODEN ROBOT “overachiever juicy pale ale”
LEGION “juicy jay ipa”

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

CHIARETTO 12 16 48 cà maiol “riviera del garda classico”, valtènesi

Red Wine

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO 13 17 52 donnafugata “bell’assai”, sicily
CHIANTI CLASSICO 13.5 18 54 borgo scopeto, tuscany
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 valravn, 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”, tuscany
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

Local Bottles + Cans

APPALACHIAN MOUNTAIN “southern apple cider”
OLDE MECKLENBURG “copper altbier”
WICKED WEED “pernicious ipa”

PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC “run wild non-alcoholic ipa”