NORTH ITALIA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

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 Boards

FARMERS MARKET 21
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal

CLASSICO 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.

AL, TN, TX-A2,SA, UT

NORTH ITALIA

Mini Bar

SUNSET ALIBIS 10
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 150 cal

ORANGE BLOSSOM GIMLET 10
alpine gin, aperol, alpine preserve, fresh lemon 180 cal

PARADISO 10.5
teremana reposado, hazelnut, coconut, lime, strawberry float 190 cal

LITTLE ITALY 10.5
old forester rye, carpano antica, averna, luxardo cherry 170 cal

Cocktails

GRAPEFRUIT G&T 13.5
hendrick's cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

LIMONCELLO SBAGLIATO 14.5
limoncello, fresh lemon, proseco 220 cal

CIAO, BELLA! 15.5
sugar house vodka, white peach, prosecco 230 cal

ALTA ROSSA 15.5
lalo tequila, raspberry, ramazzotti rosato, lemon 230 cal

ROMAN HOLIDAY 14
planteray rum, aperol, coconut, pineapple, lemon, black walnut 230 cal

POMEGRANATE MULE 15
alpine gin, pomegranate, lemon, fever tree ginger beer 210 cal

SICILIAN MARGARITA 16
teremana reposado, alpine preserve, grand marnier, fresh citrus 210 cal

DIAVOLO 15
bozal mezcal, calabrian chili amaro, lemon, spiced salt 250 cal

LA DOLCE VITA 16
casamigos blanco, ramazzotti rosato, passion fruit 190 cal

MARCO POLO 16
nikka whisky, italian elderflower, honey, ginger, fresh lemon 220 cal

CACIO E PEPE DIRTY MARTINI 15.5
grey goose vodka, grana padano, olive, cracked papper 230 cal

TURINO OLD FASHIONED 16.5
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Spritz

HUGO 15
basil & mint, fresh citrus, fiorente elderflower, prosecco 250 cal

NEW ITALIAN 15.5
aperol, citrus smash, prosecco 150 cal

PASSIONE 14
aperol, vanilla, passion fruit, prosecco 230 cal

YOU, ME & CAPRI 14
campari, peach, prosecco 250 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

G glass B bottle P pitcher

NON-ALCOHOLIC (split) 12
zonin, "cuvèe zero", veneto 30 cal

PROSECCO G 13 B 52
lunetta, veneto 140/630 cal

RED SANGRIA G 12 P 42
red wine, cherry, pineapple, moscato 290/1240 cal

White Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO alois lageder, "terra alpina", trentino-alto adige	15	20	60
SOAVE inama, "classico", veneto	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	13.5	18	54
MOSCATO centorri, lombardy	13	17	52
SAUVIGNON BLANC mohua, marborough	14.5	19	58
CHARDONNAY estancia, california	13.5	18	54
CHARDONNAY chalk hill, sonoma coast	17	22.5	68

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
ROSE tormaresca, "calafuria", puglia	12.5	16.5	50

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
SANGIOVESE caparzo, tuscany	13.5	18	54
CHIANTI CLASSICO rocca delle macìe, tuscany	16	21	64
DOLCETTO pecchenino, "san luigi dogliani", piedmont	13	17	52
PINOT NOIR sokol blosser "evolution", willamette valley	16	21	64
BARBERA vietti, "tre vigne", asti	15	20	60
MALBEC pascual toso, mendoza	14	18.5	56
MERLOT st. francis, sonoma county	15	20	60
SUPER TUSCAN villa antinori, tuscany	18	24	72
RED BLEND banshee, "mordecai", california	15.5	25	62
NEGROAMARO li veli "passamante", puglia	14.5	19	58
CABERNET SAUVIGNON canoe ridge, "expedition", horse heaven hills	15	20	60
CABERNET SAUVIGNON roth, alexander valley	17.5	23	70

Beer

$7–10 100 - 270 cal per serving

Local Draft

MOAB "johnny's american ipa"
UINTA "golden spike hefeweizen"
PROPER "yacht rock juice box juicy ipa"

PERONI (draft)
MODELO
MICHELOB ULTRA
ATHLETIC "upside dawn non-alcoholic golden ale"

Local Bottles + Cans

MOUNTAIN WEST "ruby cider"
BOHEMIAN "amber lager"
SALTFIRE "charlotte sometimes blonde"
SHADES "piña colada sour ale"
UINTA "cutthroat pale ale"
KIITOS "amber ale"
EPIC "son of a baptist coffee stout"

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