



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
YELLOWTAIL CRUDO*	castelvetro olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 cal 19
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, castelvetro 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

Stromboli 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

Mini Bar

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

ORANGE BLOSSOM GIMLET 10
st. george valley gin, italicus, aperol, fresh lemon 170 cal

PARADISO 10.5
teremana reposado, hazelnut, coconut, lime, strawberry float 210 cal

LITTLE ITALY 10.5
old forester rye, montenegro, averna, luxardo cherry 160 cal

Cocktails

NEW ITALIAN SPRITZ 15
aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 14.5
nonino l'aperitivo, limoncello, fresh lemon, proseco 220 cal

CIAO, BELLA! 15.5
vulcanica sicilian vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 14.5
planetary rum, aperol, coconut, pineapple, lemon, black walnut 230 cal

ALTA ROSSA 15.5
lalo blanco tequila, raspberry, ramazzotti rosato, lemon 210 cal

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

SICILIAN MARGARITA 15.5
teremana reposado, grand marnier, montenegro, fresh citrus 210 cal

DIABOLO 14.5
banhez mezcal, calabrian chili amaro, lemon, spiced salt 250 cal

MARCO POLO 15.5
toki japanese whisky, italian elderflower, honey, ginger, lemon 220 cal

CACIO E PEPE DIRTY MARTINI 15.5
nikka vodka, grana padano, olive, cracked pepper 110 cal

LA DOLCE VITA 16
casamigos blanco, nonino l'aperitivo, passion fruit 190 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

OOSPRITZ 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

🍷 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
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 barone fini, valdadige	12.5	16.5	50
GRECO DI TUFO villa matilde, campania	12	16	48
VERMENTINO pala “soprasole”, sardinia	11.5	15.5	46
GRILLO feudo montoni “timpa”, sicily	13	17	52
RIESLING loosen bros. “dr. l”, moseli	11.5	15.5	46
MOSCATO D’ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC decoy, california	15	20	60
CHARDONNAY edna valley, central coast	12	16	48
CHARDONNAY bollini, “barricato 40”, trentino	14	18.5	56
CHARDONNAY la follette “los primeros”, sonoma county	16	21	64

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol “riviera del garda classico”, valtènesi	12	16	48

Red Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
FRAPPATO donnafugata “bell’assai”, sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D’ABRUZZO umani ronchi, “podere”, abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR banshee, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo “sbirolo”, piedmont	15	20	60
SUPER TUSCAN ornellaia “le volte”, tuscany	17	22.5	68
BAROLO fontanafredda “silver label”, piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars “d2”, columbia valley	17	22.5	68

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

BOISE BREWING “broad street blonde”

MOTHER EARTH “heavy cloud hazy ipa”

SOCKEYE “dagger falls ipa”

Local Bottles & Cans

HIGHPOINT “prairie punch cider”

MOTHER EARTH “cali creamin’ vanilla cream ale”

LOST GROVE “ghost town hazelnut coffee porter”

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