



Cocktails

THAT'S AMORE	raspberry, lalo blanco, elderflower, lemon, sparkling rosé	16
GOLD RUSH	old forester rye, honey, ginger beer	16

Wine

		glass	terzo	bottle
SPARKLING ROSÉ	ferrari, trentino	16		64
PINOT GRIGIO	alouis lageder, "porer", alto adige	18	24	72
SUPER TUSCAN	ornellaia, "le serre nuovo", tuscany	24	32	96

Starters

(choose one)

BURRATA DI STAGIONE

fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

WILD SHRIMP SCAMPI

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

BLUE CRAB CACIO E PEPE RISOTTO

pecorino romano, toasted black pepper, frico

BEEF CARPACCIO*

pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

For the Table

ZUCCA CHIPS +12.5 • WHITE TRUFFLE GARLIC BREAD +18.5
CLASSICO CHEF'S BOARD +24 • CALAMARI FRITTI +19.5

Mains

(choose one)

SPICY VODKA RIGATONI

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

PAPPARDELLE BOLOGNESE AL TARTUFO

traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo

SUNDAY NIGHT LASAGNA

braised short rib, italian sausage, rustic marinara, ricotta, provolone

LUMP CRAB & SHRIMP CAVATELLI

lump crab, tiger shrimp, pepperoncino, mint, lemon, olive oil

LOBSTER CANNELLONI AL FORNO

tiger shrimp, lemon zest, chives, ricotta, basil pesto, prosecco emulsion

SMOKED PROSCIUTTO CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BRAISED SHORT RIB MARSALA

beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

ROASTED SALMON

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

SEARED SCALLOPS

butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot

HAND-CUT DOUBLE PORK CHOP

caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus

PRIME NEW YORK TAGLIATA* (+10)

wild arugula, shaved grana padano, evoo, affinato, sea salt

Desserts

(choose one)

WHITE AND RED VELVET BUTTER CAKE

white chocolate and vanilla chiffon butter cake, red velvet cream cheese frosting, raspberry coulis, chocolate pearls

TIRAMISU*

espresso-soaked ladyfingers, mascarpone mousse

AGED BOURBON & SALTED CARAMEL AFFOGATO

espresso, salted caramel, woodford reserve

For The Table

ADD 12

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS
GLAZED CHIOGGIA BEETS • ROASTED MUSHROOMS • CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA • ROASTED FINGERLING POTATOES

\$75 PER PERSON

excludes beverage, tax & gratuity

NORTH ITALIA

Mini Bar

SUNSET ALIBIS 12
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran

ORANGE BLOSSOM GIMLET 12
st. george valley gin, italicus, aperol, fresh lemon

PARADISO 12.5
cazadores blanco, hazelnut, coconut, lime, strawberry float

LITTLE ITALY 12.5
old forester rye, nonino amaro, averna, luxardo cherry

Cocktails

NEW ITALIAN SPRITZ 16
aperol, citrus smash, prosecco

LIMONCELLO SBAGLIATO 16
nonino l'aperitivo, limoncello, fresh lemon, prosecco

CIAO, BELLA! 17
vanilla infused vulcanica vodka, white peach, brut rosé

ROMAN HOLIDAY 16
coconut infused rums, aperol, pineapple, lemon, black walnut

ALTA ROSSA 16.5
raspberry infused lalo tequila, italicus rosolio, fresh lemon

POMEGRANATE MULE 16.5
bottega bacùr gin, pomegranate, lemon, fever tree ginger beer

SICILIAN MARGARITA 17
el mayor reposado, grand marnier, montenegro, fresh citrus

DIABOLO 16
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

MARCO POLO 16.5
iwai japanese whisky, montenegro, honey, ginger, fresh lemon

CACIO E PEPE DIRTY MARTINI 17
nikka vodka, grana padano, olive, cracked pepper

LA DOLCE VITA 17.5
casamigos blanco, nonino l'aperitivo, passion fruit

TURINO OLD FASHIONED 18
whistlepig piggyback rye, hazelnut, brown sugar, angostura

Zero Proof

JUST PEACHY 12.5
white peach, raspberry, lemon, ginger beer

00SPRITZ 13.5
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA 13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

PINA NO-LADA 12.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE 13
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

PHONY NEGRONI 12
st. agrestis, non-alcoholic

Bubbles & Sangria

☉ glass ☉ bottle ☉ pitcher

NON-ALCOHOLIC (split) 12
zonin, "cuvée zero", veneto

PROSECCO ☉13 ☉52
bottega "vino dei poeti", veneto

SPARKLING ROSÉ ☉13 ☉52
cleto chiarli "brut de noir", emilia-romagna

RED SANGRIA ☉13 ☉45
brandy, blood orange, red wine, raspberry

White Wine

	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13.5	18	54
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	13.5	18	54
SAUVIGNON BLANC duckhorn, north coast	16	21	64
CHARDONNAY edna valley, central coast	13	17	52
CHARDONNAY bollini, "barricato 40", trentino	15	20	60
CHARDONNAY la follette "los primeros", sonoma county	17	22.5	68

Rosé & Orange Wine

glass terzo bottle

CHIARETTO cà maiol "riviera del garda classico", valtènesi	13	17	52
VERDICCHIO casalfarneto, "paò orange", marche	12	16	48

Red Wine

glass terzo bottle

FRAPPATO donnafugata "bell'assai", sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	14.5	19	58
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	13.5	18	54
PINOT NOIR valravv, sonoma county	16.5	22	66
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo "sbirolo", piedmont	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscany	18	24	72
BAROLO fontanafredda "silver label", piedmont	18	24	72
MERLOT st. francis, sonoma county	13	17	52
MALBEC portillo, mendoza	13.5	18	54
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	13.5	18	54
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15.5	20.5	62
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	18	24	72
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	18	24	72

Beer \$7.25-9.5

Local Draft

BEACHWOOD "blonde ale"
LOS ANGELES ALE WORKS "lunar kitten ipa"
COMMON SPACE "food fight hazy ipa"

Local Bottles + Cans

CORONADO "nice & dry cider" (16 oz.)
COMMON SPACE "pils of la" (16 oz.)
SMOG CITY "amarilla gorilla ipa" (16 oz.)

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