

16
16

glass	terzo	bottle
16		64
18	24	72
24	32	96

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

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

espresso, salted caramel, woodford reserve

*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 15.5 aperol, citrus smash, prosecco	SICILIAN MARGARITA 16.5 el mayor reposado, grand marnier, montenegro, fresh citrus
LIMONCELLO SBAGLIATO 15.5 nonino l’aperitivo, limoncello, fresh lemon, prosecco	DIABOLO 15.5 banhez mezcal, calabrian chili amaro, tuscan spice, lemon
CIAO, BELLA! 16.5 vanilla infused vulcanica vodka, white peach, brut rosé	MARCO POLO 16 iwai japanese whisky, montenegro, honey, ginger, fresh lemon
ROMAN HOLIDAY 15.5 coconut infused rums, aperol, pineapple, lemon, black walnut	CACIO E PEPE DIRTY MARTINI 16 nikka vodka, grana padano, olive, cracked pepper
ALTA ROSSA 16 raspberry infused lalo tequila, italicus rosolio, fresh lemon	LA DOLCE VITA 16.5 casamigos blanco, nonino l’aperitivo, passion fruit
POMEGRANATE MULE 16 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer	TURINO OLD FASHIONED 16.5 whistlepig piggyback rye, hazelnut, brown sugar, angostura

Zero Proof

JUST PEACHY 11.5 white peach, raspberry, lemon, ginger beer	PINA NO-LADA 11.5 coconut, pineapple, fresh lime, bubbles
OOSPRITZ 13 mionetto na aperitivo, crushed lemon, bubbles	FAUX ME TWICE 12.5 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus
LA SPEZIA 12 pentire non-alcoholic, blood orange, honey, lemon, spiced salt	PHONY NEGRONI 12 st. agrestis, non-alcoholic

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC (split) 12 zonin, “cuvée zero”, veneto
PROSECCO 🍷12.5 🍷50 bottega “vino dei poeti”, veneto
SPARKLING ROSÉ 🍷12.5 🍷50 cleto chiarli “brut de noir”, emilia-romagna
RED SANGRIA 🍷12.5 🍷44 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	17	52
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	12	16	48
MOSCATO D’ASTI vietti, piedmont	12.5	16.5	50
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15.5	20.5	62
CHARDONNAY edna valley, central coast	12.5	16.5	50
CHARDONNAY bollini, “barricato 40”, trentino	14.5	19	58
CHARDONNAY la follette “los primeros”, sonoma county	16.5	22	66

Beer

\$6.75 – 9

Local Draft

BEER ZOMBIES “boomstick blonde”	Local Bottles & Cans
BIG DOG’S “dog daze hazy ipa”	BIG DOG’S “las vegas lager” (16 oz.)
ABLE BAKER “atomic duck ipa”	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	