



NORTH

ITALIA

Brunch

Breakfast

BANANA COFFEE CAKE (perfect to share!)	14
dark rum butterscotch, caramelized banana, crème fraîche 1850 cal	
STRAWBERRIES & CREAM FRENCH TOAST	16.5
cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal	
AMERICANO*	18.5
choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal	
EGGS IN PURGATORY*	17
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal	
BREAKFAST CARBONARA PASTA*	20
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal	
POLLO FRITTO*	19
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal	
TUSCAN HASH*	19
choice of braised short rib or pulled chicken, fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal	
SMOKED SALMON AVOCADO TOAST*	18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal	
BISTRO STEAK & EGGS*	25
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal	
BREAKFAST SANDWICH*	19
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal	
MORNING MARKET BOARD	18
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread 950 cal	
add prosciutto +5 (adds 110 cal)	

Sides 7

ITALIAN DONUTS 490 cal	▪	APPLEWOOD BACON 490 cal
HASH POTATOES 420 cal	▪	FRESH FRUIT 60 cal

Small Plates

(perfect to share!)	
GRILLED BREAD & GOOD OLIVE OIL	11
grana padano & herbs 890 cal	
ZUCCA CHIPS	12
(yum!) 490 cal	
GRILLED ARTICHOKE	16
sea salt, agrumato, lemon aioli 510 cal	
WHITE TRUFFLE GARLIC BREAD	18.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	
HEIRLOOM TOMATO & BURRATA	18.5
grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	
CACIO E PEPE ARANCINI	16
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	
CRISPY EGGPLANT PARMESAN	18
fresh mozzarella, spicy vodka sauce, torn basil 770 cal	
CALAMARI FRITTI	20
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	
WILD SHRIMP SCAMPI	20
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	
YELLOWTAIL CRUDO*	21
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	
ITALIAN MEATBALLS	18.5
creamy polenta, rustic marinara, grana padano 670 cal	
BEEF CARPACCIO*	20
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	
BLACK MEDITERRANEAN MUSSELS	20
calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	
DAILY SOUP	12

Chef's Board 24

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam 1460 cal

Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)	
CAPRESE	17.5
heirloom tomato, stracciatella, arugula, basil pesto 810 cal	
ITALIAN SHORT RIB DIP	18
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	
SPICY ITALIAN GRINDER	18
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	
PARMESAN CHICKEN	18
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	

Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 15 (360 cal)

LITTLE GEM CAESAR	17.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	17
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
CHOPPED CHICKEN	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal	
SEASONAL VEGETABLE	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
ITALIAN COBB	19
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
HEIRLOOM BEET & CHICKEN	18.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
GRILLED STEAK PANZANELLA	22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

Pizza & Stromboli

make it bomba style for the crust +5 adds 270 cal / substitute gluten-free crust +4 removes 50-110 cal

BREAKFAST ROSA*	22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal	
MARGHERITA make it TIE DYE +3	23
mozzarella, fresh basil, red sauce, evoo 1270 cal	
HOT HONEY & SMOKED PROSCIUTTO	25
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
FUNGHI	24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	
CACIO E PEPE	23
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SPICY MEATBALL	24
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	
FIG & PROSCIUTTO	24
fontina, rosemary, black truffle honey 1600 cal	
THE PIG	25
pepperoni, calabrese, sopressata, italian sausage 1480 cal	
HOT ITALIAN STROMBOLI	17.5
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	
GIARDINO STROMBOLI	17.5
roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	

Fresh Pasta & Entrées

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

SPICY RIGATONI VODKA	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	25.5
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	28
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	26.5
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	
CHICKEN PARMESAN	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	29
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 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

Spritz

🍷 glass 🍷 bottle

- HUGO 15.5**
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal
- NEW ITALIAN 16**
aperol, citrus smash, prosecco 140 cal
- MIMOSAS & BELLINIS** 🍷14 🍷60
orange juice, grapefruit, blood orange or peach 140-630 cal

- LIMONCELLO SBAGLIATO 16**
nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal
- GRAPEFRUIT G&T 14.5**
italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal
- BLOOD ORANGE 14.5**
aperol, italicus, blood orange, sparkling rosé 190 cal

Cocktails

- BREAKFAST MULE 14.5**
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal
- GIADA 14.5**
nikka vodka, cucumber, fiorentino, basil, lime 210 cal
- PALERMO 14**
ramazzotti rosato, blood orange, cazadores blanco 230 cal
- SPARKLING ROSÉ SANGRIA 14.5**
rosé wine, elderflower, peach, fresh berries 290 cal
- CIAO, BELLA! 17**
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

- CARAJILLO 14**
double espresso, licor 43, caffè borghetti, hazelnut 190 cal
- SICILIAN MARGARITA 17**
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal
- ESPRESSO MARTINI 17**
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal
- TURINO OLD FASHIONED 18**
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal
- TUSCAN BLOODY MARY 14**
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

Zero Proof

- JUST PEACHY 12.5**
white peach, raspberry, lemon, ginger beer 150 cal
- 00SPRITZ 13.5**
mionetto n/a aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA 13.5**
pentire n/a, blood orange, honey, lemon 80 cal

- PINA NO-LADA 12.5**
coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE 13**
n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
- PHONY NEGRONI 12**
st. agrestis n/a 90 cal

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

- NON-ALCOHOLIC PROSECCO 12**
zonin “cuvée zero”, veneto 30 cal (split)
- PROSECCO** 🍷13 🍷52
bottega “il vino dei poeti”, veneto 140/630 cal

- SPARKLING ROSÉ** 🍷13 🍷52
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal
- RED SANGRIA** 🍷13 🍷45
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
MONTEPULCIANO garofoli “kòmaros”, cònero rosato	13	17	52

Red Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
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 valrav, 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

White Wine

140 cal / 190 cal / 630 cal	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres “serena n/a”, chile 30 cal / 40 cal / 120 cal	11	14.5	44
PINOT GRIGIO barone finì, valdadige	13.5	18	54
VERMENTINO pala “soprasole”, sardinia	11.5	15.5	46
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
GRILLO feudo montoni “timpa”, sicily	14	18.5	56
RIESLING loosen bros. “dr. l”, mosel	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 gary farrell, russian river valley	17.5	23	70

Beer

- LOCAL DRAFT**
FORT POINT “ksa kölsch”
HENHOUSE “stoked pale ale”
SIERRA NEVADA “hazy little thing ipa”

- LOCAL BOTTLES & CANS**
GOLDEN STATE “mighty dry cider” (16 oz.)
TRUMER “pilsner”
CALI SQUEEZE “blood orange wheat ale”
IMPORTS, ETC. **PERONI** (draft) • **MICHELOB ULTRA** • **MODELO** • **ATHLETIC** “n/a golden ale”

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