



**NORTH**

**ITALIA**

*Dinner*

## Small Plates

(perfect to share!)

**HOUSE-MADE FOCACCIA 12**  
wild oregano, rosemary, sea salt 1110 cal  
*add sicilian pistachio pesto whipped ricotta adds 290 cal*  
*or house bomba sauce adds 270 cal +5*

<b>ZUCCA CHIPS</b> (yum!) 490 cal	11
<b>GRILLED ARTICHOKE</b> sea salt, argumato, lemon aioli 510 cal	16
<b>WHITE TRUFFLE GARLIC BREAD</b> house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
<b>HEIRLOOM TOMATO &amp; BURRATA</b> grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	18.5
<b>CACIO E PEPE ARANCINI</b> crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16
<b>CRISPY EGGPLANT PARMESAN</b> fresh mozzarella, spicy vodka sauce, torn basil 770 cal	17.5
<b>CALAMARI FRITTI</b> house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	19.5
<b>WILD SHRIMP SCAMPI</b> blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	19.5
<b>YELLOWTAIL CRUDO*</b> castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	20.5
<b>ITALIAN MEATBALLS</b> creamy polenta, rustic marinara, grana padano 670 cal	18.5
<b>BEEF CARPACCIO*</b> pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
<b>BLACK MEDITERRANEAN MUSSELS</b> calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	20
<b>DAILY SOUP</b>	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

## Pizza

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

<b>MARGHERITA</b> make it <b>TIE DYE +3</b> mozzarella, fresh basil, red sauce, evoo 1270 cal	23
<b>HOT HONEY &amp; SMOKED PROSCIUTTO</b> scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	24
<b>FUNGHI</b> roasted mushroom, cipollini, smoked mozzarella 1310 cal	24
<b>CACIO E PEPE</b> pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	23
<b>SPICY MEATBALL</b> provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal	24
<b>FIG &amp; PROSCIUTTO</b> fontina, rosemary, black truffle honey 1600 cal	24
<b>THE PIG</b> pepperoni, calabrese, sopressatta, italian sausage 1480 cal	24

## For The Table 10.5 EA.

**SPICY BROCCOLINI** 360 cal • **GRILLED ASPARAGUS** 300 cal  
**ROASTED MUSHROOMS** 790 cal • **GLAZED CHIOGGIA BEETS** 330 cal  
**SWEET CORN & FONTINA POLENTA** 650 cal • **SUMMER VEGETABLE RISOTTO** 700 cal

## *Salads*

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

<b>SIMPLE</b>	12.5
heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb dressing 420 cal	
<b>LITTLE GEM CAESAR</b>	17
grated grana padano, torn crouton, cracked pepper 1110 cal	
<b>ARUGULA &amp; AVOCADO</b>	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
<b>KALE &amp; GOAT CHEESE</b>	17
fresh strawberry, avocado, broccolini, candied almond, herb breadcrumb, poppyseed vinaigrette 750 cal	
<b>SEASONAL VEGETABLE</b>	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
<b>ITALIAN COBB</b>	18.5
sopressatta, calabrese, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
<b>GRILLED STEAK PANZANELLA</b>	22
charred ciabatta, heirloom tomato, green bean, red onion, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

## *Fresh Pasta, Made Daily*

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5

<b>SPICY RIGATONI VODKA</b>	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
<b>AGNOLOTTI AL POMODORO</b>	24
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
<b>TROTTOLE CHICKEN PESTO</b>	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
<b>BOLOGNESE</b> (house specialty)	27.5
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
<b>BRAISED SHORT RIB LUMACHE</b>	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
<b>STROZZAPRETI</b>	26.5
herb-roasted chicken, roasted mushroom, parmesan cream, truffle, toasted pine nut 2110 cal	
<b>CRUSHED MEATBALL RAGU</b>	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1580 cal	
<b>SUNDAY NIGHT LASAGNA</b>	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
<b>SQUID INK TONNARELLI</b>	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
<b>RICOTTA CAVATELLI</b>	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	

## *Entrées*

<b>ROASTED SALMON*</b>	35
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	
<b>GRILLED BRANZINO</b>	36
broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	
<b>CHICKEN SCARPARELLO</b>	28
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	
<b>CHICKEN PARMESAN</b>	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal	
<b>SEARED SCALLOPS</b>	42
asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	
<b>BRAISED SHORT RIB MARSALA</b>	38
beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	
<b>PRIME NEW YORK TAGLIATA*</b>	49
wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 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.

## Cocktails

### NEW ITALIAN SPRITZ 16

aperol, citrus smash, prosecco 140 cal

### LIMONCELLO SBAGLIATO 16

nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

### CIAO, BELLA! 17

vanilla-infused vulcanica vodka, white peach, brut rosé 230 cal

### ROMAN HOLIDAY 16

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

### DONATELLA 16

gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

### POMEGRANATE MULE 16.5

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

### SOLE TOSCANO 16

lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal

### SICILIAN MARGARITA 17

el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

### DIABOLO 16

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

### DON GIORGIO 16

stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

### NEAPOLITAN 16

nikka vodka, pepperoncini, gorgonzola olive 240 cal

### TURINO OLD FASHIONED 18

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 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

## 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 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", 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 22.5 68

## Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

### CHIANTI CLASSICO

borgo scopeto, tuscan

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", tuscan

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 7.25-9.5 100-270 cal per serving

### LOCAL DRAFT

FORT POINT "ksa kölsch"

HENHOUSE "stoked pale ale"

SIERRA NEVADA "hazy little thing ipa"

### LOCAL BOTTLES & CANS

GOLDEN STATE "mighty dry cider"

TRUMER "pilsner"

CALI SQUEEZE "blood orange wheat ale"

IMPORTS, ETC. PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC "n/a golden ale"

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