



**NORTH**

**ITALIA**

*Brunch*

| Breakfast                                                                                                                     |      |
|-------------------------------------------------------------------------------------------------------------------------------|------|
| <b>BANANA COFFEE CAKE</b> (perfect to share!)                                                                                 | 13   |
| dark rum butterscotch, caramelized banana, crème fraîche 1850 cal                                                             |      |
| <b>STRAWBERRIES &amp; CREAM FRENCH TOAST</b>                                                                                  | 16   |
| cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal                                                          |      |
| <b>AMERICANO*</b>                                                                                                             | 16.5 |
| choice of bacon or prosciutto, two eggs, hash potatoes, grilled bread 880-1180 cal                                            |      |
| <b>EGGS IN PURGATORY*</b>                                                                                                     | 16   |
| spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal                                       |      |
| <b>BREAKFAST CARBONARA PASTA*</b>                                                                                             | 18   |
| poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal                                                |      |
| <b>POLLO FRITTO*</b>                                                                                                          | 18   |
| crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal                                      |      |
| <b>TUSCAN HASH*</b>                                                                                                           | 18.5 |
| choice of braised short rib or pulled chicken, fried egg, sweet onion, piquillo pepper, bomba sauce 1270-1310 cal             |      |
| <b>SMOKED SALMON AVOCADO TOAST*</b>                                                                                           | 17   |
| caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal                                                  |      |
| <b>BISTRO STEAK &amp; EGGS*</b>                                                                                               | 23.5 |
| sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal                                                        |      |
| <b>BREAKFAST SANDWICH*</b>                                                                                                    | 17.5 |
| bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal                               |      |
| <b>MORNING MARKET BOARD</b>                                                                                                   | 17   |
| caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread 950 cal |      |
| add prosciutto +5 (adds 110 cal)                                                                                              |      |

| Sides 6.5                                                      |  |
|----------------------------------------------------------------|--|
| <b>ITALIAN DONUTS</b> 490 cal ▪ <b>APPLEWOOD BACON</b> 490 cal |  |
| <b>HASH POTATOES</b> 420 cal ▪ <b>FRESH FRUIT</b> 60 cal       |  |

| Small Plates                                                                       |      |
|------------------------------------------------------------------------------------|------|
| (perfect to share!)                                                                |      |
| <b>GRILLED BREAD &amp; GOOD OLIVE OIL</b>                                          | 9.5  |
| grana padano & herbs 890 cal                                                       |      |
| <b>ZUCCA CHIPS</b>                                                                 | 11   |
| (yum!) 490 cal                                                                     |      |
| <b>GRILLED ARTICHOKE</b>                                                           | 16   |
| sea salt, agrumato, lemon aioli 510 cal                                            |      |
| <b>WHITE TRUFFLE GARLIC BREAD</b>                                                  | 16.5 |
| house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal                 |      |
| <b>HEIRLOOM TOMATO &amp; BURRATA</b>                                               | 17   |
| grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal         |      |
| <b>CACIO E PEPE ARANCINI</b>                                                       | 15   |
| crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal         |      |
| <b>CRISPY EGGPLANT PARMESAN</b>                                                    | 16.5 |
| fresh mozzarella, spicy vodka sauce, torn basil 770 cal                            |      |
| <b>CALAMARI FRITTI</b>                                                             | 18   |
| house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal                    |      |
| <b>WILD SHRIMP SCAMPI</b>                                                          | 19   |
| blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal  |      |
| <b>ITALIAN MEATBALLS</b>                                                           | 17   |
| creamy polenta, rustic marinara, grana padano 670 cal                              |      |
| <b>BEEF CARPACCIO*</b>                                                             | 19   |
| pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal |      |
| <b>DAILY SOUP</b>                                                                  | 11   |

| Chef's Board 22.5                                                                                                                                         |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| 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)                       |      |
| <b>CAPRESE</b>                                                                                                | 16.5 |
| heirloom tomato, stracciatella, arugula, basil pesto 810 cal                                                  |      |
| <b>ITALIAN SHORT RIB DIP</b>                                                                                  | 17.5 |
| peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal                 |      |
| <b>SPICY ITALIAN GRINDER</b>                                                                                  | 17.5 |
| sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal |      |
| <b>PARMESAN CHICKEN</b>                                                                                       | 17.5 |
| prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal                             |      |

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 or more, but payment of that amount is not required. Our guests always have the right to determine how much they'd like to tip

## Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon\* 14 (360 cal)

|                                                                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>LITTLE GEM CAESAR</b>                                                                                                                                                                  | 16 |
| grated grana padano, torn crouton, cracked pepper 1110 cal                                                                                                                                |    |
| <b>ARUGULA &amp; AVOCADO</b>                                                                                                                                                              | 15 |
| shaved fennel, lemon, grana padano, evoo 240 cal                                                                                                                                          |    |
| <b>KALE &amp; GOAT CHEESE</b>                                                                                                                                                             | 16 |
| fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal                                                                                                  |    |
| <b>CHOPPED CHICKEN</b>                                                                                                                                                                    | 18 |
| heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal                                                                                              |    |
| <b>SEASONAL VEGETABLE</b>                                                                                                                                                                 | 17 |
| grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal                                                                           |    |
| <b>ITALIAN COBB</b>                                                                                                                                                                       | 18 |
| sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal |    |
| <b>HEIRLOOM BEET &amp; CHICKEN</b>                                                                                                                                                        | 18 |
| avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal                                                                                                                    |    |
| <b>GRILLED STEAK PANZANELLA</b>                                                                                                                                                           | 21 |
| 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

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>BREAKFAST ROSA*</b>                                                                                      | 22 |
| sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1900 cal |    |
| <b>MARGHERITA</b> make it <b>TIE DYE +3</b>                                                                 | 21 |
| mozzarella, fresh basil, red sauce, evoo 1270 cal                                                           |    |
| <b>HOT HONEY &amp; SMOKED PROSCIUTTO</b>                                                                    | 23 |
| scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal                                        |    |
| <b>FUNGHI</b>                                                                                               | 22 |
| roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal                                            |    |
| <b>CACIO E PEPE</b>                                                                                         | 21 |
| pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal                           |    |
| <b>SPICY MEATBALL</b>                                                                                       | 22 |
| provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal                          |    |
| <b>FIG &amp; PROSCIUTTO</b>                                                                                 | 23 |
| fontina, rosemary, black truffle honey 1600 cal                                                             |    |
| <b>THE PIG</b>                                                                                              | 23 |
| pepperoni, calabrese, sopressata, italian sausage 1480 cal                                                  |    |
| <b>HOT ITALIAN STROMBOLI</b>                                                                                | 17 |
| italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal                  |    |
| <b>GIARDINO STROMBOLI</b>                                                                                   | 17 |
| 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

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| <b>SPICY RIGATONI VODKA</b>                                                                 | 24.5 |
| italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal          |      |
| <b>AGNOLOTTI AL POMODORO</b>                                                                | 23   |
| ricotta, pecorino, simple tomato sauce, basil 1030 cal                                      |      |
| <b>TROTTOLE CHICKEN PESTO</b>                                                               | 24   |
| sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal                         |      |
| <b>BOLOGNESE</b> (house specialty)                                                          | 25.5 |
| traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal                     |      |
| <b>BRAISED SHORT RIB LUMACHE</b>                                                            | 25   |
| grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal                |      |
| <b>STROZZAPRETI</b>                                                                         | 23   |
| herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal         |      |
| <b>CRUSHED MEATBALL RAGU</b>                                                                | 23   |
| crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal                 |      |
| <b>SUNDAY NIGHT LASAGNA</b>                                                                 | 24   |
| braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal             |      |
| <b>SQUID INK TONNARELLI</b>                                                                 | 26   |
| tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal                     |      |
| <b>RICOTTA CAVATELLI</b>                                                                    | 26   |
| lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal                        |      |
| <b>CHICKEN PARMESAN</b>                                                                     | 26   |
| crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal                      |      |
| <b>ROASTED SALMON*</b>                                                                      | 26   |
| 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 14

smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal
- NEW ITALIAN 15

aperol, citrus smash, prosecco 140 cal
- MIMOSAS & BELLINIS

🍷12.5 🍷56

orange juice, grapefruit, blood orange or peach 140-630 cal

Cocktails

- BREAKFAST MULE 13

crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal
- GIADA 12.5

nikka vodka, cucumber, fiorente, basil, lime 210 cal
- PALERMO 12.5

ramazzotti rosato, blood orange, cazadores blanco 230 cal
- SPARKLING ROSÉ SANGRIA 13.5

rosé wine, elderflower, peach, fresh berries 290 cal
- CIAO, BELLA! 15.5

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

Zero Proof

- JUST PEACHY 10

white peach, raspberry, lemon, ginger beer 150 cal
- OOSPRITZ 12.5

mionetto n/a aperitivo, crushed lemon, bubbles 70 cal
- LA SPEZIA 12.5

pentire n/a, blood orange, honey, lemon 80 cal

Bubbles & Sangria

- 🍷

glass
- 🍷

bottle
- 🍷

pitcher
- NON-ALCOHOLIC PROSECCO 12

zonin “cuvée zero”, veneto 30 cal (split)
- PROSECCO

🍷12.5 🍷50

bottega “il vino dei poeti”, veneto 140/630 cal

Rosé Wine

|                                   |       |       |        |
|-----------------------------------|-------|-------|--------|
| 140 cal / 190 cal / 630 cal       | glass | terzo | bottle |
| MONTEPULCIANO                     | 12.5  | 16.5  | 50     |
| garofoli “kòmaros”, cònero rosato |       |       |        |

White Wine

|                                                             |       |       |        |
|-------------------------------------------------------------|-------|-------|--------|
| 140 cal / 190 cal / 630 cal                                 | glass | terzo | bottle |
| SAUVIGNON BLANC 0.0                                         | 11    | 14.5  | 44     |
| miguel torres “serena n/a”, chile 30 cal / 40 cal / 120 cal |       |       |        |
| PINOT GRIGIO                                                | 12.5  | 16.5  | 50     |
| barone fini, valdadige                                      |       |       |        |
| VERMENTINO                                                  | 11.5  | 15.5  | 46     |
| pala “soprasole”, sardinia                                  |       |       |        |
| GRECO DI TUFO                                               | 12    | 16    | 48     |
| villa matilde, campania                                     |       |       |        |
| GRILLO                                                      | 13    | 17    | 52     |
| feudo montoni “timpa”, sicily                               |       |       |        |
| RIESLING                                                    | 11.5  | 15.5  | 46     |
| loosen bros. “dr. l”, mosel                                 |       |       |        |
| MOSCATO D'ASTI                                              | 12    | 16    | 48     |
| vietti, piedmont                                            |       |       |        |
| SAUVIGNON BLANC                                             | 12.5  | 16.5  | 50     |
| vavasour, awatere valley, nz                                |       |       |        |
| SAUVIGNON BLANC                                             | 15    | 20    | 60     |
| duckhorn, north coast                                       |       |       |        |
| CHARDONNAY                                                  | 12    | 16    | 48     |
| edna valley, central coast                                  |       |       |        |
| CHARDONNAY                                                  | 14    | 18.5  | 56     |
| bollini “barricato 40”, trentino                            |       |       |        |
| CHARDONNAY                                                  | 16.5  | 22    | 66     |
| gary farrell, russian river valley                          |       |       |        |

Beer

- 6.75-9

100-270 cal per serving
- LOCAL DRAFT

NEW GLARUS “spotted cow”

KARBEN4 “fantasy factory ipa”
- PERONI (draft)

MODELO ESPECIAL

BERO “kingston golden non-alcoholic”

- LIMONCELLO SBAGLIATO 14.5

nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal
- GRAPEFRUIT G&T 13

italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal
- BLOOD ORANGE 13

aperol, italicus, blood orange, sparkling rosé 190 cal

- CARAJILLO 13

double espresso, licor 43, caffè borghetti, hazelnut 190 cal
- SICILIAN MARGARITA 15.5

el mayor reposado, grand marnier, italicus, agave, lemon 240 cal
- ESPRESSO MARTINI 15.5

nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal
- TURINO OLD FASHIONED 16

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal
- TUSCAN BLOODY MARY 13

spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

- PINA NO-LADA 11

coconut, pineapple, fresh lime, bubbles 180 cal
- FAUX ME TWICE 12

n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
- PHONY NEGRONI 12

st. agrestis n/a 90 cal

- SPARKLING ROSÉ

🍷12.5 🍷50

cleto chiarli “brut de noir”, emilia-romagna 140/630 cal
- RED SANGRIA

🍷12.5 🍷44

brandy, blood orange, red wine, raspberry 320/1270 cal

Red Wine

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

- LOCAL BOTTLES & CANS

MILLER LITE

CIDERBOYS “first press”

CAPITAL “wisconsin amber”

DELTA BEER LAB “half-life hazy ipa”

YOUNG BLOOD “rotating sour”