



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
or house bomba sauce adds 270-290 cal +5

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

Pizza

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

MARGHERITA make it TIEDYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal	21
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	23
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	22
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	21
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	22
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	23
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	23

For The Table 9

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

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)

SIMPLE heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	12
LITTLE GEM CAESAR grated grana padano, torn crouton, cracked pepper 1110 cal	16
ARUGULA & AVOCADO shaved fennel, lemon, grana padano, evoo 240 cal	15
KALE & GOAT CHEESE fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	16
SEASONAL VEGETABLE grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	17
ITALIAN COBB sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	18
GRILLED STEAK PANZANELLA charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	21

Fresh Pasta, Made Daily

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

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

Entrées

CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	26
ROASTED SALMON* caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	29
GRILLED BRANZINO broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	34
CHICKEN SCARPARELLO chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	26
BRAISED SHORT RIB MARSALA beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	35

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 15
aperol, citrus smash, prosecco 140 cal

LIMONCELLO SBAGLIATO 14.5
nonino l’aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 15.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 14.5
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

DONATELLA 15
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

POMEGRANATE MULE 15
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

Zero Proof

JUST PEACHY 10
white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 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”

SOLE TOSCANO 15
lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal

SICILIAN MARGARITA 15.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

DIABOLO 14.5
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

DON GIORGIO 15
stranahan’s whiskey, mango, italian orange, lemon, ginger 200 cal

NEAPOLITAN 15
nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 16
whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 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, tuscan			
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”, tuscan			
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”