



**NORTH**

**ITALIA**

*Lunch*

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## Small Plates

(perfect to share!)

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

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## Chef's Board 24

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

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## Salads

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

<b>LITTLE GEM CAESAR</b>	17.5
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, campari mixed nuts, poppyseed vinaigrette 750 cal	
<b>CHOPPED CHICKEN</b>	18.5
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 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>	19
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>	18.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal	
<b>GRILLED STEAK PANZANELLA</b>	22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

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## Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

<b>SICILIAN MEATBALL</b>	17
peperonata, smoked mozzarella, calabrian aioli 1340 cal	
<b>CHICKEN PESTO</b>	17
spicy vodka sauce, provolone, basil pesto 2020 cal	

## *Pizza & Stromboli*

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>TIEDYE +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	25
<b>FUNGHI</b> roasted mushroom, truffle, 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 1420 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	25
<b>HOT ITALIAN STROMBOLI</b> italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo 1630 cal	17.5
<b>GIARDINO STROMBOLI</b> roasted mushroom, peperonata, castelvetro olive, braised kale, fontina 1470 cal	17.5

## *Fresh Pasta & Entrees*

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

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

## *Lunch Specialties*

<b>CAPRESE SANDWICH</b> heirloom tomato, stracciatella, arugula, basil pesto 810 cal	17.5
<b>PARMESAN CHICKEN SANDWICH</b> prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal	18
<b>ITALIAN SHORT RIB DIP</b> peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal	18
<b>SPICY ITALIAN GRINDER</b> sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal	18
<b>TROTTOLE PESTO PRIMAVERA</b> zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1310 cal	22
<b>CHICKEN PARMIGIANA VERDE</b> crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1490 cal	18.5
<b>CHICKEN SCARPARELLO</b> chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1480 cal	22
<b>ROASTED SALMON*</b> caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	29

## *For The Table* 10.5

<b>SPICY BROCCOLINI</b> 360 cal • <b>GRILLED ASPARAGUS</b> 300 cal
<b>ROASTED MUSHROOMS</b> 790 cal • <b>GLAZED CHIOGGIA BEETS</b> 330 cal
<b>SWEET CORN &amp; FONTINA POLENTA</b> 650 cal • <b>SUMMER VEGETABLE RISOTTO</b> 700 cal

## 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

### 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

## 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

valravnn, 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

## Beer 7.25-9.5 100-270 cal per serving

### LOCAL DRAFT

ASYLUM "straightjacket blonde"

OFFSHOOT "relax hazy ipa"

BREWERY X "slap & tickle ipa"

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

### LOCAL BOTTLES & CANS

GOLDEN STATE CIDER "mighty dry cider" (16 oz.)

GOLDEN ROAD "mango cart wheat ale"

NOBLE "naughty sauce golden stout" (16 oz.)