

# NORTH

## ITALIA

nutritional information

	CALORIES (kcal)	CALORIES FROM FAT (kcal)	TOTAL FAT (g)	SATURATED FAT (g)	TRANS FAT (g)	CHOLESTEROL (mg)	SODIUM (mg)	CARBOHYDRATES (g)	DIETARY FIBER (g)	SUGARS (g)	PROTEIN (g)
<b>Small Plates</b>	-	-	-	-	-	-	-	-	-	-	-
GRILLED BREAD & GOOD OLIVE OIL	890	620	71	10	0	5	790	62	4	7	12
FOCACCIA	1110	560	63	9	0	0	2810	118	5	12	20
<i>add Sicilian Pistachio Whipped Ricotta</i>	290	210	23	6	0	20	650	14	1	12	7
<i>add House Bomba Suace</i>	270	190	21	9	0	35	1380	12	1	3	8
ZUCCA CHIPS	490	450	51	9	0	50	1140	7	1	3	2
GRILLED ARTICHOKE	510	370	42	7	0	55	1240	28	19	1	8
WHITE TRUFFLE GARLIC BREAD	1370	980	110	65	4	275	1310	79	5	6	29
HEIRLOOM TOMATO & BURRATA	830	580	66	22	0	70	2360	45	4	10	20
CACIO E PEPE ARANCINI	870	610	68	20	0	125	3270	45	2	4	18
CRISPY EGGPLANT PARMESAN	770	580	66	34	1.5	145	1580	24	3	8	18
CALAMARI FRITTI	920	680	75	12	0	185	2660	43	5	9	19
WILD SHRIMP SCAMPI	870	410	46	25	1.5	315	3390	79	7	6	42
YELLOWTAIL CRUDO*	570	450	50	8	0	45	500	10	0	3	23
ITALIAN MEATBALLS	670	440	49	25	2	185	2110	28	3	9	30
BEEF CARPACCIO*	520	330	36	7	0	80	900	31	2	2	20
BLACK MEDITERRANEAN MUSSELS	760	420	47	19	1	140	1120	41	3	2	36
CHEFF'S BOARD	1460	760	86	21	0	35	4720	123	9	43	54
<b>Daily Soups</b>	-	-	-	-	-	-	-	-	-	-	-
BUTTERNUT SQUASH	630	370	41	19	1	95	1500	56	10	38	9
BUTTERNUT SQUASH & SAUSAGE	310	100	11	4	0	20	1510	37	12	6	17
CHICKEN & VEGETABLE	220	70	8	1	0	50	1420	16	1	0	22
CHICKPEA	440	180	20	6	0	50	1870	40	8	5	27
LENTIL	210	50	6	1.5	0	0	1360	23	12	3	17
MINISTRONE	220	20	2	0	0	0	730	38	11	4	11
SAUSAGE, POTATO & KALE	300	130	14	7	0	60	1260	32	3	1	11
SPLIT PEA	500	120	13	4.5	0	40	1500	59	30	2	36
TUSCAN TOMATO	450	230	26	10	0.5	35	2440	45	8	15	12
WEDDING	400	180	20	6	0	95	2030	23	6	5	31
LASAGNA	440	250	28	12	0.5	75	1960	28	5	9	23
POTATO & PANCETTA	530	340	38	20	1	90	1020	37	3	6	12
FAGIOLI	340	100	12	4	0	35	2040	40	9	7	22
CREAMY CHICKEN	570	350	39	21	1	125	1850	39	4	5	20
<b>Salads includes dressing</b>	-	-	-	-	-	-	-	-	-	-	-
SIMPLE	420	340	38	11	0	80	1520	13	3	7	8
LITTLE GEM CAESAR	1110	990	114	23	0	45	820	22	4	3	13
ARUGULA & AVOCADO	240	190	22	4	0	5	370	9	5	3	5
KALE & GOAT CHEESE	750	560	64	18	0	45	1600	29	13	13	22
SEASONAL VEGETABLE	410	260	30	7	0	5	1240	31	8	12	12
CHOPPED CHICKEN	920	640	71	22	0	225	2970	25	4	15	45
HEIRLOOM BEET & CHICKEN	1040	630	72	18	0	135	2430	53	10	19	51
ITALIAN COBB	1000	750	85	24	0	115	3450	28	5	16	34
GRILLED STEAK PANZANELLA	1020	610	70	17	0.5	330	2370	37	6	11	65

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add CHICKEN	210	70	8	1.5	0	105	630	0	0	0	32
add SALMON*	360	220	25	5	0	85	420	0	0	0	32
<b>Sandwiches</b>	-	-	-	-	-	-	-	-	-	-	-
CAPRESE SANDWICH	810	420	48	14	0	60	2130	76	5	6	19
EGGPLANT PARMESAN SANDWICH	1250	660	74	25	1	115	3680	107	10	11	41
BRAISED SHORT RIB SANDWICH	1130	600	67	17	0.5	115	1940	85	6	14	48
SPICY ITALIAN GRINDER	1340	790	88	29	0	200	3890	86	7	12	49
CHICKEN PARMESAN SANDWICH	1290	700	79	23	0	165	3540	93	6	6	51
OUR FAMOUS MEATBALL SANDWICH	1030	520	58	26	2	160	2720	83	6	7	44
THE BURGER*	1840	1280	142	50	3	345	2940	62	4	5	75
<b>Garlic Knot Sliders</b>	-	-	-	-	-	-	-	-	-	-	-
SICILIAN MEATBALL GARLIC KNOT SLIDERS	1340	750	84	40	2.5	215	2810	104	8	10	44
VODKA CHICKEN PESTO GARLIC KNOT SLIDERS	2020	1170	132	60	2	315	4890	127	7	15	73
<i>all sandwiches are served with choice of side:</i>	-	-	-	-	-	-	-	-	-	-	-
PARMESAN HERB FRIES	650	350	39	10	0	10	1550	66	6	12	10
GREEN SALAD	100	80	9	1	0	0	240	4	1	2	1
<b>Strombolis</b>	-	-	-	-	-	-	-	-	-	-	-
HOT ITALIAN	1630	1010	114	32	0.5	150	4100	104	9	18	51
GIARDINO	1470	750	85	24	0.5	60	4180	149	22	42	37
<b>Pizza</b>	-	-	-	-	-	-	-	-	-	-	-
MARGHERITA	1270	490	55	25	0	110	3070	141	8	8	52
HOT HONEY & PROSCIUTTO	1250	410	46	16	1	65	3720	151	8	14	55
FUNGHI	1310	550	62	30	1.5	130	2830	143	9	8	46
CACIO E PEPE PIZZA	1550	720	81	39	0.5	160	3290	148	8	10	56
SPICY MEATBALL	1420	590	66	30	1	155	3810	149	10	11	58
FIG & PROSCIUTTO	1600	680	76	37	1	180	3720	169	10	33	59
THE PIG	1480	600	67	27	0	195	4710	145	9	9	70
SPICY ROSA* (brunch)	1900	900	100	42	1.5	595	4600	150	9	12	92
<b>Gluten-Free Crust Pizza</b>	-	-	-	-	-	-	-	-	-	-	-
Gluten-Free HOT HONEY & PROSCIUTTO	1180	410	46	15	1	65	2960	158	7	25	40
Gluten-Free FIG & PROSCIUTTO	1490	650	72	35	1	180	2830	176	9	44	44
Gluten-Free FUNGHI	1250	560	62	29	1.5	130	2080	151	8	19	31
Gluten-Free MARGHERITA	1170	450	50	23	0	110	2410	151	8	20	38
Gluten-Free THE PIG	1420	590	66	26	0	195	4050	156	9	21	56
Gluten-Free SPICY ROSA* (brunch)	1850	900	101	41	1.5	595	3850	159	8	23	77
<b>Daily Pizza</b>	-	-	-	-	-	-	-	-	-	-	-
ASPARAGUS & MUSHROOM	1460	680	76	37	1	185	2600	146	9	13	49
BROSSELS SPROUT	1380	570	64	26	1.5	105	2880	152	11	10	52
BUTTERNUT SQUASH & BRUSSELS	1450	620	70	27	0	115	2950	163	13	12	47
CARBONARA	1840	940	105	41	1.5	540	3730	149	10	9	74
EGGPLANT PARMESAN	1200	430	49	18	1	70	3000	146	11	10	45
MEATBALL	1380	540	61	29	1	165	3530	146	9	10	59
PEPPERONI & CORN	1410	610	68	34	1	175	3240	147	8	11	51

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POTATO & SPINACH	1490	640	73	31	1.5	130	3400	152	11	8	57
PROSCIUTTO & ARTICHOKE	1400	590	67	26	1.5	105	3500	146	10	7	54
PROSCIUTTO COTTO	1540	680	77	20	1	75	4090	152	10	12	62
ROASTED VEGETABLE	1170	380	43	17	1	65	3230	151	14	12	48
SALSICCIA	1550	670	75	30	1.5	180	3920	146	10	7	70
SAUSAGE	1450	620	69	29	1.5	155	3550	144	9	7	62
SHRIMP FRA DIAVOLA	1620	710	80	34	1.5	205	4200	149	8	10	72
Bomba Style add to pizza	270	190	21	9	0	35	1380	12	1	3	8
<b>Fresh Pasta</b>	-	-	-	-	-	-	-	-	-	-	-
AGNOLOTTI AL POMEDORO	1030	770	87	50	2	515	2160	34	2	6	29
BRAISED SHORT RIB LUMACHE	1930	1190	132	74	3.5	350	3360	120	8	15	67
TROTTOLE CHICKEN PESTO	1480	800	91	29	1	200	2080	103	7	4	68
STROZZAPRETI	2110	1290	145	76	3.5	445	2940	117	9	13	85
SPICY RIGATONI VODKA	1920	1160	131	66	3	350	3250	112	9	18	66
BOLOGNESE	940	400	45	19	1	100	1590	97	9	6	35
CRUSHED MEATBALL RAGU	1630	940	105	31	1	180	3850	115	10	13	62
SPAGHETTI & MEATBALLS	1110	540	60	26	2	155	2080	107	9	11	38
SUNDAY NIGHT LASAGNA	710	380	43	20	0.5	315	2420	40	4	11	39
SQUID INK TONNARELLI	970	510	58	21	1	390	2410	56	8	12	39
RICOTTA CAVATELLI	1380	910	103	54	3	405	1210	68	6	3	47
PESTO PRIMAVERA	1310	750	86	25	1	80	2160	106	8	8	36
<b>Fresh Pasta Sub Gluten-Free Pasta</b>	-	-	-	-	-	-	-	-	-	-	-
CRUSHED MEATBALL RAGU	1450	930	104	31	1	180	3860	86	6	12	48
CHICKEN PESTO	1270	790	90	29	1	200	2090	69	3	3	52
SPICY RIGATONI VODKA	1760	1150	130	66	3	350	3260	87	5	17	53
BOLOGNESE	760	390	44	19	1	100	1600	69	5	5	21
STROZZAPRETI	1920	1280	144	76	3.5	445	2940	86	5	12	71
SQUID INK TONNARELLI	940	420	47	17	1	310	1630	81	7	9	30
RICOTTA CAVATELLI	1250	830	94	49	3	335	860	71	6	1	36
PESTO PRIMAVERA	1100	740	85	25	1	80	1460	72	4	7	21
<b>Fresh Pasta Sub Vegetable Noodle Pasta</b>	-	-	-	-	-	-	-	-	-	-	-
CHICKEN PESTO	1030	700	80	23	0.5	170	2060	34	6	7	49
SPICY RIGATONI VODKA	1610	1150	129	66	3	350	3360	54	8	22	51
BOLOGNESE	610	380	43	19	1	100	1690	36	7	10	19
STROZZAPRETI	1740	1260	141	76	3.5	445	2870	52	8	17	69
SQUID INK TONNARELLI	790	410	47	17	1	310	1730	48	9	14	28
BREAKFAST CARBONARA PASTA*	950	630	70	33	0.5	410	1970	39	7	9	40
CRUSHED MEATBALL RAGU	1300	920	103	30	1	180	3960	53	8	17	46
BRAISED SHORT RIB LUMACHE	1590	1170	131	73	3.5	350	3490	54	7	19	50
RICOTTA CAVATELLI	1110	830	93	49	3	335	950	38	8	6	34
PESTO PRIMAVERA	950	730	84	24	1	80	2260	39	7	12	19
<b>Entrées served only at dinner unless otherwise noted</b>	-	-	-	-	-	-	-	-	-	-	-
ROASTED SALMON*	1330	920	104	36	1.5	210	2720	47	6	9	54

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GRILLED BRANZINO*	700	420	47	21	1	135	2240	24	7	7	46
CHICKEN SCARPARELLO	1640	1110	125	48	2	485	3250	41	5	17	87
CHICKEN PARMESAN	2000	1220	135	72	3	525	3360	98	5	16	96
SEARED SEA SCALLOPS	1000	570	65	28	1	150	3130	61	4	7	42
BRAISED SHORT RIB MARSALA	1550	960	108	47	2.5	245	2200	61	7	11	76
PRIME NEW YORK TAGLIATA*	1090	600	67	22	1.5	260	1680	31	11	18	102
CHICKEN PARMIGIANA VERDE	1490	860	96	48	2	300	3210	88	6	16	64
CHICKEN SCARPARELLO lunch	1480	1030	116	46	2	395	3000	40	5	17	68
<b>Sides</b>	-	-	-	-	-	-	-	-	-	-	-
SPICY BROCCOLINI	360	230	26	7	0	20	640	15	8	3	18
TUSCAN KALE & SPINACH	150	110	12	2.5	0	0	330	9	3	1	4
GRILLED ASPARAGUS	300	200	23	4	0	5	740	20	7	10	9
ROASTED MUSHROOMS	790	600	68	34	1	150	1120	39	8	18	12
GLAZED CHIOGGIA BEETS	330	190	22	10	0.5	30	1510	27	5	18	8
SWEET CORN & FONTINA POLENTA	650	470	53	33	1.5	160	840	29	2	6	20
SUMMER VEGETABLE RISOTTO	700	200	23	13	0.5	55	600	103	4	5	22
CRISPY PARMESAN FRENCH FRIES	650	350	39	10	0	10	1550	66	6	12	10
<b>Brunch</b>	-	-	-	-	-	-	-	-	-	-	-
BANANA COFFEE CAKE	1850	1100	123	76	4.5	415	1100	183	5	149	11
STRAWBERRIES & CREAM FRENCH TOAST	1660	760	84	49	2	610	1010	194	7	114	36
AMERICANO* with fried eggs & bacon	1180	750	84	24	0	440	2740	68	6	2	43
AMERICANO* with fried eggs & prosciutto	940	520	58	12	0	385	2810	68	6	2	41
AMERICANO* with scrambled eggs & bacon	1160	730	82	23	0	365	2710	68	6	2	40
AMERICANO* with scrambled eggs & prosciutto	880	480	53	12	0	305	2540	68	6	2	35
EGGS IN PURGATORY*	760	410	46	11	0	390	2610	59	5	8	29
BREAKFAST CARBONARA PASTA*	950	340	38	16	0	375	1520	101	8	4	50
POLLO FRITTO*	1220	660	73	19	0	555	1650	64	5	3	77
TUSCAN HASH*	1310	780	88	20	0	440	1880	85	9	9	50
GRILLED CHICKEN HASH*	1270	710	81	15	0	485	2130	84	9	8	56
SMOKED SALMON AVOCADO TOAST*	520	320	36	5	0	15	1570	40	9	4	18
BISTRO STEAK & EGGS*	1350	870	99	37	2	630	2870	65	7	7	57
THE BREAKFAST SANDWICH*	2330	1510	169	48	1	645	4730	118	9	28	86
MORING MARKET BOARD	950	660	74	35	1	565	2130	34	3	10	39
MORING MARKET BOARD with prosciutto	1060	730	82	35	1	565	2880	35	3	10	50
<b>Brunch Sides</b>	-	-	-	-	-	-	-	-	-	-	-
ITALIAN DONUTS	490	190	21	9	0	140	260	68	2	45	9
APPLEWOOD BACON	490	410	46	16	0	80	930	0	0	0	17
CRISPY HASH POTATOES	420	230	25	6	0	5	440	38	4	0	10
FRESH FRUIT	60	5	0.5	0	0	0	0	15	6	8	1
<b>Dessert</b>	-	-	-	-	-	-	-	-	-	-	-
SALTED CARAMEL BUDINO	760	510	57	33	1.5	205	280	58	2	47	7
LEMONCELLO BOMBOLINI	670	280	31	13	0.5	175	320	91	2	60	10
BROOKIE GELATO SUNDAE	1300	740	82	51	1.5	200	380	129	8	102	16

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ITALIAN BUTTER CAKE	900	530	59	35	2	220	320	88	1	69	8
SEASONAL BUTTER CAKE	720	260	29	16	1	130	300	102	2	82	16
CHOCOLATE HAZELNUT TORTA	820	460	52	13	0	130	260	79	6	66	15
TIRAMISU*	600	340	38	24	0.5	220	150	49	2	36	9
AFFOGATO	240	120	13	8	0	35	60	29	1	25	4
<b>Coffee</b>	-	-	-	-	-	-	-	-	-	-	-
JUMP START	120	30	3.5	2	0	10	30	23	0	20	1
CAFFÉ PIAZZA	190	5	0	0	0	0	15	17	0	12	0
CAPPUCCINO whole milk	70	35	4	2	0	10	60	6	0	5	4
CAPPUCCINO nonfat milk	45	0	0	0	0	0	55	7	0	6	4
CAPPUCCINO soy milk	70	20	2	0	0	0	65	8	1	4	4
CAPPUCCINO almond milk	35	20	2	0	0	0	90	4	0	2	1
ESPRESSO	5	0	0	0	0	0	10	1	0	0	0
DRIP COFFEE	0	0	0	0	0	0	0	0	0	0	0
HOT TEA	0	0	0	0	0	0	5	1	0	0	0
DIRTY ALMOND CHAI	250	5	0.5	0	0	0	250	20	1	13	1
LATTE whole milk	90	40	4.5	2.5	0	15	65	8	0	6	4
LATTE nonfat milk	50	0	0	0	0	5	65	8	0	7	5
LATTE soy milk	80	20	2.5	0	0	0	80	10	1	5	4
LATTE almond milk	45	20	2.5	0	0	0	105	4	0	3	1
MACCHIATO whole milk	20	10	1	0	0	0	20	2	0	1	1
MACCHIATO nonfat milk	15	0	0	0	0	0	20	2	0	1	1
MACCHIATO soy milk	20	5	0.5	0	0	0	20	3	0	1	1
MACCHIATO almond milk	10	5	0.5	0	0	0	25	2	0	0	0
<b>Happy Hour</b>	-	-	-	-	-	-	-	-	-	-	-
ZUCCA CHIPS	490	450	51	9	0	50	1140	7	1	3	2
PROSCIUTTO BRUSCHETTA	450	240	27	9	0	30	1160	32	3	3	25
TOMATO BRUSCHETTA	660	440	51	16	0	50	1880	43	4	10	16
ITALIAN MEATBALLS	670	440	49	25	2	185	2110	28	3	9	30
WHITE TRUFFLE GARLIC BREAD	1370	980	110	65	4	275	1310	79	5	6	29
MARGHERITA PIZZA	1270	490	55	25	0	110	3070	141	8	8	52
CACIO E PEPE PIZZA	1550	720	81	39	0.5	160	3290	148	8	10	56
FARMERS MARKET BOARD	940	550	63	11	0	15	2560	87	14	27	18
CHEF'S BOARD	1360	740	84	17	0	20	4780	100	11	21	55
SICILIAN MEATBALL GARLIC KNOT SLIDERS	890	490	54	25	1.5	140	1910	69	5	7	31
VODKA CHICKEN PESTO GARLIC KNOT SLIDERS	1400	820	93	42	1.5	215	3450	85	5	10	52
<b>Kids' Menu</b>	-	-	-	-	-	-	-	-	-	-	-
RIGATONI with butter	670	390	44	27	1.5	115	160	58	4	1	13
RIGATONI with red sauce	510	210	24	14	1	55	430	62	5	3	14
RIGATONI with white sauce	1130	710	79	51	2.5	240	1200	70	4	7	32
RIGATONI with meat sauce	480	150	17	9	0.5	45	700	62	5	3	19
add MEATBALLS	300	190	21	9	1	110	770	6	1	1	20
CHEESE PIZZA	890	250	28	14	0	75	2260	120	7	6	37

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GRILLED CHICKEN with alfredo noodles	1650	1030	115	68	3.5	415	1750	83	5	9	68
GRILLED CHICKEN with sautéed vegetables	340	130	15	3	0	120	330	10	4	3	40
KIDS CHICKEN PARMESAN	490	270	30	12	0	150	940	16	1	3	39
KIDS MEATBALL SLIDERS with choice of side	580	260	29	16	1	90	1190	61	3	3	20
CRISPY CHICKEN STRIPS with crispy fries	1030	490	55	12	0	150	1820	85	5	18	51
GRILLED CHEESE with choice of side	1100	730	82	51	1.5	295	1080	63	3	17	31
side CRISPY FRIES	540	270	31	7	0	0	1440	63	5	16	5
side GREEN SALAD	100	80	9	1	0	0	240	4	1	2	1
<b>Kids' Beverage</b>	-	-	-	-	-	-	-	-	-	-	-
COKE	80	5	0	0	0	0	5	20	0	19	0
DIET COKE	5	0	0	0	0	0	15	1	0	0	0
SHIRLY TEMPLE with grenadine	260	0	0	0	0	0	35	64	0	50	0
SPRITE	70	0	0	0	0	0	15	18	0	18	0
DR. PEPPER	80	0	0	0	0	0	20	19	0	0	0
MILK- 2%	90	30	3.5	2	0	15	85	8	0	8	6
MILK- CHOCOLATE with whole milk	250	60	6	3.5	0	20	95	45	2	39	7
MILK- NONFAT	60	0	0	0	0	5	75	9	0	9	6
MILK- WHOLE	110	50	6	3.5	0	20	75	8	0	8	6
ORANGE JUICE	40	0	0	0	0	0	5	10	0	8	0
<b>Kids' Dessert</b>	-	-	-	-	-	-	-	-	-	-	-
DONUT HOLES with chocolate dipping sauce	480	160	18	7	0	40	270	76	2	54	7
GELATO- CHOCOLATE one scoop	170	70	8	4.5	0	60	45	24	2	21	4
GELATO- VANILLA one scoop	170	80	9	6	0	35	50	19	0	19	3
<b>Amaro 2 oz. pour</b>	-	-	-	-	-	-	-	-	-	-	-
AMARO	100	0	0	0	0	0	0	6	0	6	0
FERNET BRANCA	150	0	0	0	0	0	0	0	0	0	0
<b>Cordials/ Cognac 2 oz. pour</b>	-	-	-	-	-	-	-	-	-	-	-
LIMONCELLO / ORANGECELLO	190	0	0	0	0	0	0	17	0	17	0
RASPBERRY LIMONCELLO	170	0	0	0	0	0	0	16	0	16	0
GRAND MARNIER	170	0	0	0	0	0	0	13	0	13	0
REMY MARTIN	150	0	0	0	0	0	0	0	0	0	0
CAFFÉ BORGHETTI	180	0	0	0	0	0	0	0	0	0	0
Port / Grappa Wine 2 oz. pour	-	-	-	-	-	-	-	-	-	-	-
PORT	90	0	0	0	0	0	5	8	0	5	0
<b>Zero Proof</b>	-	-	-	-	-	-	-	-	-	-	-
JUST PEACHY	150	0	0	0	0	0	5	36	3	31	1
PINA NO LADA	180	5	0	0	0	0	15	45	0	42	0
00SPRITZ	70	0	0	0	0	0	0	17	0	6	0
LA SPEZIA	80	0	0	0	0	0	770	21	1	14	1
FAUX ME TWICE	110	0	0	0	0	0	0	28	1	25	0
PHONY NEGRONI	90	0	0	0	0	0	10	24	0	24	0
<b>Mini Bar</b>	-	-	-	-	-	-	-	-	-	-	-
SUNSET ALIBIS	140	0	0	0	0	0	0	10	0	9	0

# NORTH

## ITALIA

nutritional information

	CALORIES (kcal)	CALORIES FROM FAT (kcal)	TOTAL FAT (g)	SATURATED FAT (g)	TRANS FAT (g)	CHOLESTEROL (mg)	SODIUM (mg)	CARBOHYDRATES (g)	DIETARY FIBER (g)	SUGARS (g)	PROTEIN (g)
SUNSET ALIBIS (Idaho & Utah)	150	0	0	0	0	0	0	11	0	10	0
PARADISO	180	0	0	0	0	0	5	18	0	16	0
PARADISO (Idaho)	210	5	0	0	0	0	5	23	0	22	0
PARADISO (Utah)	190	0	0	0	0	0	5	18	0	17	0
ORANGE BLOSSOM GIMLET	180	0	0	0	0	0	0	12	0	11	0
ORANGE BLOSSOM GIMLET (Idaho)	170	0	0	0	0	0	0	14	0	12	0
ORANGE BLOSSOM GIMLET (Utah)	180	0	0	0	0	0	0	18	0	16	0
LITTLE ITALY	150	0	0	0	0	0	0	7	0	6	0
LITTLE ITALY (Idaho)	160	0	0	0	0	0	0	5	0	4	0
LITTLE ITALY (Utah)	170	0	0	0	0	0	0	6	0	5	0
<b>Cocktails</b>	-	-	-	-	-	-	-	-	-	-	-
NEW ITALIAN SPRITZ	140	0	0	0	0	0	10	18	0	18	0
LIMONCELLO SBAGLIATO	220	0	0	0	0	0	5	18	0	18	0
CIAO, BELLA!	230	0	0	0	0	0	0	22	0	21	0
CIAO, BELLA! (Idaho)	230	0	0	0	0	0	0	21	0	20	0
ROMAN HOLIDAY	240	35	3.5	3	0	5	5	19	0	17	0
ROMAN HOLIDAY (Idaho & Utah)	230	0	0	0	0	0	10	21	0	19	0
ALTA ROSSA	230	0	0	0	0	0	0	20	0	18	0
ALTA ROSSA (Idaho)	210	0	0	0	0	0	0	17	2	14	0
POMEGRANATE MULE	210	0	0	0	0	0	0	25	0	23	0
SOLE TUSCANO	240	0	0	0	0	0	0	16	0	14	0
SICILIAN MARGARITA	240	0	0	0	0	0	0	15	0	14	0
SICILIAN MARGARITA (Idaho)	210	0	0	0	0	0	0	17	0	16	0
SICILIAN MARGARITA (Utah)	210	0	0	0	0	0	0	17	0	16	0
DON GIORGIO	200	0	0	0	0	0	0	14	0	13	0
DIABOLO	210	0	0	0	0	0	1620	13	0	12	0
DIABOLO (Idaho & Utah)	250	0	0	0	0	0	1620	13	0	12	0
MARCO POLO	220	0	0	0	0	0	0	16	1	14	0
CACIO E PEPE DIRTY MARTINI	230	10	1.5	0	0	0	510	1	0	1	0
CACIO E PEPE DIRTY MARTINI (Idaho)	110	10	1.5	0	0	0	430	0	0	0	0
LA DOLCE VITA	190	0	0	0	0	0	0	19	0	18	0
TURINO OLD FASHIONED	270	0	0	0	0	0	0	23	0	19	0
RISTRETTO	190	0	0	0	0	0	0	13	0	10	0
BREAKFAST MULE	240	0	0	0	0	0	0	19	0	18	0
BREAKFAST MULE (Utah)	200	0	0	0	0	0	0	20	0	19	0
GIADA	210	0	0	0	0	0	0	16	0	15	0
GIADA (Idaho)	210	0	0	0	0	0	0	18	0	16	0
GIADA (Utah)	220	0	0	0	0	0	0	19	0	18	0
SPARKLING ROSÉ SANGRIA	290	0	0	0	0	0	10	29	1	27	1
SPARKLING ROSÉ SANGRIA (Idaho & Utah)	300	0	0	0	0	0	10	35	1	33	1
GRAPEFRUIT G & T	200	0	0	0	0	0	0	18	1	13	0
GRAPEFRUIT G & T (Idaho)	210	0	0	0	0	0	0	22	1	17	0
CAFFÈ OLD FASHIONED	300	0	0	0	0	0	0	14	1	13	0
ESPRESSO MARTINI	360	40	4	1.5	0	5	45	9	1	5	1

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## ITALIA

nutritional information

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ESPRESSO MARTINI (Utah)	250	30	3.5	1	0	5	40	11	1	8	1
CARAJILLO	190	0	0	0	0	0	25	18	0	17	0
TUSCAN BLOODY MARY	290	90	10	4.5	0	25	1580	11	2	7	9
TUSCAN BLOODY MARY (Idaho)	340	90	10	4.5	0	25	1580	14	2	11	9
TUSCAN BLOODY MARY (Utah)	320	90	10	4.5	0	25	1580	11	2	7	9
GUAVARITA (Miami)	200	5	0	0	0	0	0	17	1	15	0
CALLE OCHO (Miami)	230	0	0	0	0	0	5	21	0	19	0
SOUTH BEACH (Miami)	190	5	0	0	0	0	10	16	1	15	1
IL VERSACE (Atlanta)	260	0	0	0	0	0	0	14	0	14	0
<b>Spritz</b>	-	-	-	-	-	-	-	-	-	-	-
HUGO SPRITZ	250	0	0	0	0	0	10	28	1	27	1
HUGO SPRITZ (Utah)	250	0	0	0	0	0	10	25	1	23	1
NEW ITALIAN	140	0	0	0	0	0	10	18	0	18	0
CITRUS BLOSSOM	290	0	0	0	0	0	5	18	0	18	0
YOU, ME & CAPRI	250	0	0	0	0	0	10	28	0	27	0
PALERMO	230	0	0	0	0	0	10	24	1	20	2
PALERMO (Idaho)	140	0	0	0	0	0	0	12	1	5	0
PASSIONE	190	0	0	0	0	0	5	17	0	12	1
PASSIONE (Idaho)	220	0	0	0	0	0	15	25	0	20	1
PASSIONE (Utah)	230	0	0	0	0	0	15	26	0	21	1
<b>Mimosas &amp; Bellinis</b>	-	-	-	-	-	-	-	-	-	-	-
champagne glass	140	0	0	0	0	0	10	8	0	8	0
champagne bottle	630	0	0	0	0	0	35	38	0	38	2
- orange juice 1 oz	15	0	0	0	0	0	0	3	0	3	0
- grapefruit juice 1 oz	15	0	0	0	0	0	0	3	0	3	0
- peach purée 1 oz	25	0	0	0	0	0	0	6	1	5	0
- blood orange purée 1 oz	40	0	0	0	0	0	0	9	0	8	1
<b>Bubbles &amp; Sangria</b>	-	-	-	-	-	-	-	-	-	-	-
PROSECCO glass	140	0	0	0	0	0	10	8	0	8	0
PROSECCO bottle	630	0	0	0	0	0	35	38	0	38	2
SPARKING ROSÉ glass	140	0	0	0	0	0	10	8	0	8	0
SPARKING ROSÉ bottle	630	0	0	0	0	0	35	38	0	38	2
RED SANGRIA glass	320	0	0	0	0	0	10	25	0	21	1
RED SANGRIA pitcher	1270	0	0	0	0	0	30	101	2	83	3
RED SANGRIA glass (Idaho & Utah)	290	0	0	0	0	0	10	17	0	26	0
RED SANGRIA pitcher (Idaho & Utah)	1240	0	0	0	0	0	30	75	0	104	2
<b>Wine</b>	-	-	-	-	-	-	-	-	-	-	-
WINE 6 oz. glass	140	0	0	0	0	0	5	4	0	1	0
WINE 8 oz. glass	190	0	0	0	0	0	10	6	0	1	0
WINE 750 ml bottle	630	0	0	0	0	0	30	19	0	5	1
ZERO PROOF WINE 6 oz. glass	30	0	0	0	0	0	10	7	0	8	0
ZERO PROOF WINE 8 oz. glass	40	0	0	0	0	0	10	9	0	10	0
ZERO PROOF WINE 750 ml bottle	130	0	0	0	0	0	30	30	0	32	0

# NORTH

## ITALIA

nutritional information

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<b>Beer</b>	-	-	-	-	-	-	-	-	-	-	-
LIGHT BEER 12 oz	100	0	0	0	0	0	15	6	0	0	1
REGULAR BEER 12 oz	150	0	0	0	0	0	15	13	0	0	2
REGULAR BEER 16 oz	200	0	0	0	0	0	20	17	0	0	2
HIGH ALCOHOL BEER 12 oz	210	0	0	0	0	0	15	1	0	0	3
HIGH ALCOHOL BEER 16 oz	270	0	0	0	0	0	20	1	0	0	4

*\*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*