



Small Plates (perfect to share!)

DAILY SOUP		10.5
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	9.5
ZUCCA CHIPS	pesto aioli	12
WHITE TRUFFLE GARLIC BREAD	house made ricotta, mozzarella, grana padano, fresh herbs	16.5
HEIRLOOM TOMATO & BURRATA	snap pea, fava bean, brioche crouton, romesco sauce, sicilian pistachio	17.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	16.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	19
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	19
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	17
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	18

Chef's Board 22

prosciutto di parma, speck, whipped ricotta & eggplant caponata,
pecorino stagionato, house giardiniera, castelvetro olive,
marcona almond, orange fennel mostarda, hearth bread 1440 cal

Salads add chicken 7 (210 cal) or salmon* 14 (360 cal)

SIMPLE	11
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal	
LITTLE GEM CAESAR	16
grated grana padano, herb breadcrumb, cracked pepper 740 cal	
ARUGULA & AVOCADO	15.5
shaved fennel, lemon, grana padano, evoo 240 cal	
TUSCAN KALE	16
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	
SEASONAL VEGETABLE	17.5
grilled asparagus, avocado, broccolini, sweet corn, heirloom tomato, fregola, goat cheese, pistachio, avocado vinaigrette 640 cal	
ITALIAN FARM	18
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal	

Pizza

MARGHERITA	21	make it TIEDYE +3
mozzarella, fresh basil, evoo, red sauce 1270 cal		
HOT HONEY & SMOKED PROSCIUTTO	23	
scamorza, speck, calabrian honey, arugula, pecorino toscano 1280 cal		
FUNGHI	22	
roasted mushroom, cipollini, smoked mozzarella 1310 cal		
CACIO E PEPE	21	
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal		
SPICY MEATBALL	22	
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal		
PROSCIUTTO	23	
mission fig, mozzarella, goat cheese, arugula 1320 cal		
THE PIG	23	
salumi, pepperoni, spicy sopressatta, italian sausage 1480 cal		
make it bomba style for the crust +5 (adds 270 cal)		
substitute gluten-free crust +4 (removes 50-100 cal)		

Fresh Pasta

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano	1000 cal	23
LUMACHE ALLA NORCINA	fennel sausage, asparagus, grana padano crema, herb breadcrumb, black truffle	1820 cal	24
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	24
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2060 cal	24
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	24
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	25
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal	23
LASAGNA BIANCA	braised short rib, bechamel, grana padano, provolone, mozzarella, herb breadcrumb	880 cal	24
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal	25
substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal)			+3.5

Entrées

ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal	30
GRILLED BRANZINO*	sugar snap pea, roasted cauliflower, fava bean, romesco sauce	1010 cal	34.5
PORK MILANESE	smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon	880 cal	26
CHICKEN SCARPARELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal	27.5
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	26.5
SEARED SCALLOPS	asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette	1000 cal	36
BRAISED SHORT RIB MARSALA	beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato	1590 cal	35

For the Table 9.5

SPICY BROCCOLINI	370 cal	•	TUSCAN KALE & SPINACH	150 cal	•	GRILLED ASPARAGUS	300 cal
ROASTED MUSHROOMS	790 cal	•	GLAZED CHIOGGIA BEETS	330 cal			
SWEET CORN & FONTINA POLENTA	650 cal	•	ROASTED FINGERLING POTATOES	760 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.