

NORTH

ANTIPIASTI

Strawberry & Goat Cheese, Greens, Avocado, Goat Cheese Vinaigrette ▶ 9
Add: Grilled Chicken Breast ▶ 4

Italian Wedding Soup, Sausage, Pecorino Romano ▶ 8

Tuscan Tomato Soup, Grilled Ciabatta, Parmesan Cheese ▶ 7

Zucca Chips (Yum!) ▶ 5

Rustic Garlic Bread, Warm Italian Cheese, Tomato "Jam" ▶ 10

Farmers Market Salad, Tuscan Kale, Romaine, Farro, Beets, Dates, Cranberries, Marcona Almonds ▶ 10
Add: Grilled Chicken Breast ▶ 4
Add: Salmon ▶ 7

Burrata Alla Panna, Grilled Asparagus, Caper Vinaigrette, Toasted Almonds, Mustard Bread Crumbs ▶ 12

Crisp Calamari, Arugula, Grilled Lemons ▶ 11

Romaine, Lemon Caesar Vinaigrette ▶ 8
Add: Grilled Chicken Breast ▶ 4

Italian Mixed Greens, Toscano Salami, Roasted Peppers, Olives, Provolone ▶ 11

Chopped Chicken Salad, Pine Nuts, Baby Roma, Gorgonzola Vinaigrette ▶ 11

Grilled Ahi Salad, Tomato, Cucumber, Fennel, Green Beans, Olive Vinaigrette* ▶ 13

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) ▶ 9

Artichoke Hearts with Dijon & Balsamic ▶ 12

Chef's Board: Spicy Calabrese Salami, Prosciutto di Parma, Spiced Nuts, Olives, Dolce Gorgonzola, Pecorino ▶ 16

FRESH MOZZARELLA & BASIL ▶ 12.5

ASPARAGUS
Cipolini Onion, Pistachio ▶ 12

PROSCIUTTO
Fig & Goat Cheese ▶ 13

ITALIAN SAUSAGE & PEPPERONI ▶ 12.5

ITALIAN EGGPLANT
Smoked Mozzarella, Caramelized Onions, Portobello ▶ 11.5

SPICY CHICKEN SAUSAGE
Asparagus, Roasted Peppers ▶ 12.5

PANINI

PIATTI DEL GIORNO

FETTUCCINE ▶ 16.5
Spicy Rock Shrimp, White Wine, Shaved Fennel, Tomato, Garlic, Chili, Basil *

BUCATINI ▶ 12
Fresh Tomato, Basil, Ricotta Cheese
Add: Meatballs ▶ 4

CAVATELLI ▶ 15
Spicy Italian Sausage, Roasted Garlic, Braised Greens

TAGLIATELLE ▶ 13
Bolognese, Grana Padano

STROZZAPRETI ▶ 14.5
Chicken, Mushrooms, Spinach, Pine Nuts, Parmesan Cream

SALMON ▶ 17
Roasted Squash, Sweet Onions, Spinach*

CHICKEN PARMESAN ▶ 15
Fresh Tomato, Butter Spaghetti

PAPPADELLE ▶ 16
Braised Beef Short Ribs, Roasted Tomato, Red Pepper Ragout

GRILLED CERTIFIED ANGUS BEEF® BURGER ▶ 10
Grilled Onions, Roasted Tomato, Robiola Cheese

GRILLED CHICKEN ▶ 9
Apricot Mostarda, Smoked Mozzarella, Lemon Aioli

ITALIAN GRINDER ▶ 10
Salami, Prosciutto, Turkey, Cherry Pepper Salad

TUSCAN CHICKEN SALAD ▶ 9
Melted Fontina, Olives, Tomatoes

ROASTED PORK LOIN ▶ 12
Pickled Red Onion, Fontina, Arugula

PANINI

CONTORNO

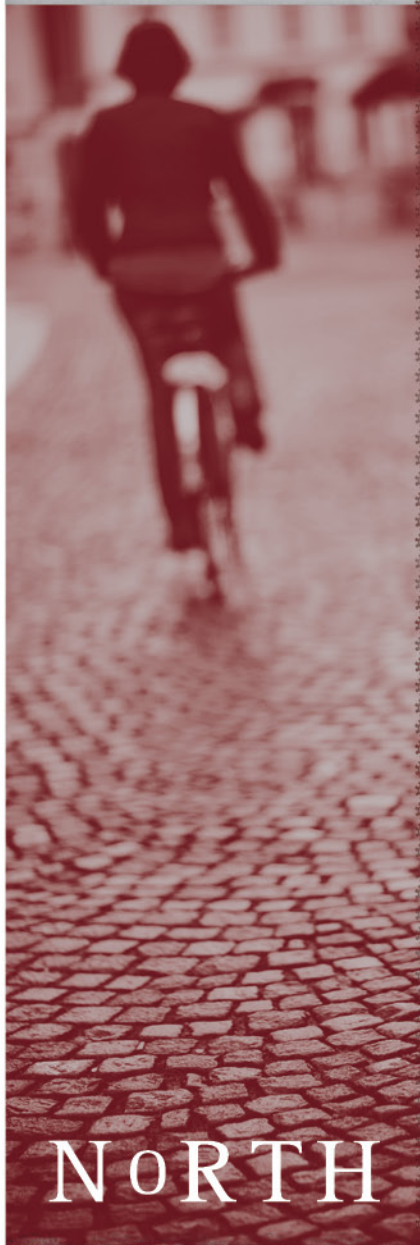
Grilled Asparagus & Grana Padano ▶ 6

Crispy Italian Potatoes ▶ 6

Oven Roasted Vegetables ▶ 6

Sautéed Spinach ▶ 6

*Items may be served raw or undercooked, which may increase your risk of foodborne illness, especially if you have certain medical conditions.



NORTH

ANTIPIASTI

Strawberry & Goat Cheese, Greens, Avocado, Goat Cheese Vinaigrette ▶ 9

Italian Wedding Soup, Sausage, Pecorino Romano ▶ 8

Tuscan Tomato Soup, Grilled Ciabatta, Parmesan Cheese ▶ 7

Zucca Chips (Yum!) ▶ 5.5

Rustic Garlic Bread, Warm Italian Cheese, Tomato "Jam" ▶ 10

Farmers Market Salad, Tuscan Kale, Romaine, Farro, Beets, Dates, Cranberries, Marcona Almonds ▶ 10

Burrata Alla Panna, Grilled Asparagus, Caper Vinaigrette, Toasted Almonds, Mustard Bread Crumbs ▶ 12

Romaine, Lemon Caesar Vinaigrette ▶ 8

Artichoke Hearts with Dijon & Balsamic ▶ 12

Crisp Calamari, Arugula, Grilled Lemons ▶ 11

Chopped Salad, Pine Nuts, Gorgonzola Vinaigrette ▶ 8

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) ▶ 10

Italian Mixed Greens, Toscano Salami, Roasted Peppers, Olives, Provolone ▶ 11

Chef's Board: Spicy Calabrese Salami, Prosciutto di Parma, Spiced Nuts, Olives, Dolce Gorgonzola, Pecorino ▶ 16

FRESH MOZZARELLA & BASIL ▶ 12.5

ASPARAGUS
Cipolini Onion, Pistachio ▶ 12

PROSCIUTTO
Fig & Goat Cheese ▶ 13

ITALIAN SAUSAGE & PEPPERONI ▶ 12.5

ITALIAN EGGPLANT
Smoked Mozzarella, Caramelized Onions, Portobello ▶ 11.5

SPICY CHICKEN SAUSAGE
Asparagus, Roasted Peppers ▶ 12.5

PINNI

PIATTI DEL GIORNO

GRILLED AHI TUNA ▶ 25
Whatever Seasonal Green Vegetables We Have*

PORK CHOP ▶ 21
Braised Greens, Creamy White Polenta, Agrodolce*

BRAISED BEEF SHORT RIB ▶ 23
Roasted Root Vegetables, White Polenta*

DAY SCALLOPS ▶ 24
Sweet Pea Risotto, Pea Shoots & Citrus *

CHICKEN & PROSCIUTTO ▶ 17
Scamorza Cheese, Crispy Potato, Spinach, Natural Jus

SALMON ▶ 22
Roasted Squash, Sweet Onions, Spinach*

DELMONICO CERTIFIED ANGUS BEEF® N.Y. STRIP ▶ 31
Crisp Parmesan Potato, Braised Tuscan Kale*

CHICKEN PARMESAN ▶ 17.5
Fresh Tomato, Butter Spaghetti

SEA BASS ▶ 27
Truffle Polenta, Braised Greens, Endive Salad, Citrus*

CAVATELLI ▶ 15

Spicy Italian Sausage, Roasted Garlic, Braised Greens

FETTUCCINE ▶ 18.5

Spicy Rock Shrimp, White Wine, Shaved Fennel, Tomato, Garlic, Chili, Basil*

BUCATINI ▶ 14

Fresh Tomato, Basil, Ricotta Cheese
Add: Meatballs ▶ 4

TAGLIATELLE ▶ 16

Bolognese, Grana Padano

STROZZAPRETI ▶ 19

Chicken, Mushrooms, Spinach, Toasted Pine Nuts, Parmesan Cream

PAPPARDELLE ▶ 17

Braised Beef Short Ribs, Roasted Tomato, Red Pepper Ragout

PASTA

CONTORNO

Grilled Asparagus & Grana Padano ▶ 6

Crispy Italian Potatoes ▶ 6

Oven Roasted Vegetables ▶ 6

Sautéed Spinach ▶ 6

*Items may be served raw or undercooked, which may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

SANGRIA ROSSO ▶ 7
Primitivo, Cassis, Blackberry, Raspberry & Strawberry
Pitcher For Two ▶ 20

PEACH BLOSSOM ▶ 9
Campari, St. Germain Elderflower,
Peach Puree, Orange Juice, Topped with Prosecco

BOCCE ▶ 10
Belvedere Vodka, St. Germain Elderflower,
Cranberry, Lemon

THE QUIET ITALIAN GENTLEMAN ▶ 10
Jim Beam Rye, Carpano Antiqua,
Disaronno Amaretto, Campari

BOTANICAL ▶ 7
Seagram's Gin, Tonic, Cucumber & Fresh Tarragon

BLACKBERRY FIX ▶ 7
Cruzan Light Rum, Smashed Blackberries,
Over Crushed Ice

DUCATI ▶ 10
Hornitos Anejo Tequila, House Grappa, Solerno, Agave

PERONI ▶ 5.25
SIERRA NEVADA ▶ 5.25
COORS LIGHT ▶ 4
MORETTI ▶ 5.25
FAT TIRE ▶ 4.75
CORONA ▶ 4.25

GUINNESS ▶ 5.75
HEINEKEN ▶ 4.75
PILSNER URQUELL ▶ 4.75
MICHELOB ULTRA ▶ 4.25
STELLA ARTOIS ▶ 5.25
KALIBER (NA) ▶ 4.25

BIRRA



A flute of Prosecco
Sparkling with fresh
fruit puree ▶ 8

PESCA
White Peach

FRUTTO
DELLA
PASSIONE

BACCE
Berry

Passion
Fruit

FRIZZANTE

VINO

	GLASS	TERZO	BOTTLE
BIANCO '09 RIESLING Snoqualmie, Columbia Valley, WA	¥ 5.75	¥ 7.75	¥ 23
'10 PINOT GRIGIO DOC Barone Fini, Valdadige, Italy	¥ 8.25	¥ 11	¥ 33
'10 PINOT GRIGIO DOC Benvolio, Friuli, Italy	¥ 7	¥ 9	¥ 26
'10 ARNEIS ROERO DOCG Cascina Pioiero, Piedmont, Italy	¥ 11	¥ 15	¥ 44
'09 VERDICCHIO DOC Casalfarneto, Marche, Italy	¥ 8	¥ 10	¥ 31
'09 ALBARINO Martin Codax, Rias Baixas, Spain	¥ 8.25	¥ 11	¥ 33
'09 FRIULANO DOC Tenuta Luisa, Friuli, Italy	¥ 8	¥ 10	¥ 31
'08 SOAVE CLASSICO DOC Tessari "Grisela", Veneto, Italy	¥ 8.25	¥ 11	¥ 33
'10 SAUVIGNON BLANC Vavasour, Awatere Valley, New Zealand	¥ 9	¥ 12	¥ 36
'09 CHARDONNAY Alamos, Mendoza, Argentina	¥ 7.25	¥ 9.25	¥ 27
'09 CHARDONNAY Simi, Sonoma County, CA	¥ 8.5	¥ 11.25	¥ 34
'09 CHARDONNAY Newton "Red Label", Napa Valley, CA	¥ 10.5	¥ 14	¥ 40
'09 CHARDONNAY Lincourt, Sta. Rita Hills, CA	¥ 11.5	¥ 15.5	¥ 45

SPUMANTE

MV PROSECCO Bisol "Jeio", Veneto, Italy	¥ 8.75		¥ 35
MV CHAMPAGNE Moet & Chandon "Brut Imperial", Epernay, France	¥ 13.5		¥ 81

ROSSO '08 PRIMITIVO IGT Cantele, Puglia, Italy	¥ 6.5	¥ 8.75	¥ 24
'08 CHIANTI SUPERIORE DOCG Santa Cristina Antinori, Tuscan, Italy	¥ 7.5	¥ 10	¥ 29
'09 ROSSO DI MONTALCINO DOC Camigliano, Tuscany, Italy	¥ 12.5	¥ 16.25	¥ 48
'09 SUPER TUSCAN Donna Olimpia Tageto Rosso Toscana IGT, Tuscany, Italy	¥ 9.5	¥ 12.5	¥ 37
'09 SUPER TUSCAN IGT Ornellaia "Le Volte", Tuscany, Italy	¥ 16	¥ 21	¥ 62
'09 DOLCETTO D'ALBA Gagliardo, Piedmont, Italy	¥ 11	¥ 15	¥ 44
'08 NEBBIOLO D'ALBA DOC Damilano, Piedmont, Italy	¥ 11	¥ 15	¥ 44
'09 VALPOLICELLA DOC Le Salette, Veneto, Italy	¥ 9	¥ 12	¥ 36
'08 PINOT NERO DOC Caldaro "Sunflower", Alto Adige, Italy	¥ 9.75	¥ 12.75	¥ 36
'10 PINOT NOIR Misha's Vineyard "Fox Block Eight", Central Otago, New Zealand	¥ 15	¥ 20	¥ 58
'07 SHIRAZ Tintara, McLaren Vale, Australia	¥ 8.25	¥ 11	¥ 33
'08 ZINFANDEL Edmeades, Mendocino Co., CA	¥ 8.25	¥ 11	¥ 33
'09 PROPRIETARY BLEND Dreaming Tree "Crush", North Coast, CA	¥ 7.5	¥ 10	¥ 29
'06 MERLOT Kunde, Sonoma, CA	¥ 10.5	¥ 14	¥ 40
'10 MALBEC Terrazas de los Andes, Mendoza, Argentina	¥ 7.5	¥ 10	¥ 29
'09 CABERNET SAUVIGNON Martin Ray, Napa/Sonoma, CA	¥ 8.5	¥ 11.25	¥ 34
'09 CABERNET SAUVIGNON Whetstone "Manifesto", North Coast, CA	¥ 12	¥ 16	¥ 46