



NORTH

ANTIPASTI

Heirloom Beets, Arugula, Apple, Hazelnuts, Lemon Crème Fraiche ▶ 8
Add: Grilled Chicken Breast ▶ 4

Italian Wedding Soup, Sausage, Pecorino Romano ▶ 8

Tuscan Tomato Soup, Grilled Ciabatta, Parmesan Cheese ▶ 7

Zucca Chips (Yum!) ▶ 5.5

Trio of Spreads: Crescenza & Extra Virgin Olive Oil, Roasted Garlic Hummus, Olive Tapenade ▶ 10

Grilled Portobello Salad, Arugula, Balsamic, Grana Padano ▶ 9

Caprese, Mozzarella Burrata, Tomato, Arugula Pesto ▶ 12

Crisp Calamari, Arugula, Grilled Lemons ▶ 11

Romaine, Radicchio, Red Oak, Lemon Anchovy Vinaigrette, Grana Padano ▶ 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* ▶ 12

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

Grilled Artichokes, Sea Salt, Lemon Aioli ▶ 12

FRESH MOZZARELLA & BASIL ▶ 12.5

PEPPERONI

Parmesan, Fresh Mozzarella & Basil ▶ 12.5

SPICY CHICKEN SAUSAGE

Asparagus, Roasted Peppers ▶ 12.5

SAUSAGE & CRIMINI MUSHROOM ▶ 12.5

ITALIAN EGGPLANT

Smoked Mozzarella, Caramelized Onions, Portobello ▶ 11.5

ROASTED MUSHROOMS

Cipollini Onions, Rosemary ▶ 12

PANINI

PIATTI DEL GIORNO

CHITARRA ▶ 16.5
Shrimp, Brussels Sprouts, Butternut Squash, Hazelnut Brown Butter*

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

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

CERTIFIED ANGUS BEEF® HANGER STEAK ▶ 18.5
Arugula, Tomato, Gorgonzola*

CAMPANELLE ▶ 13
Bolognese, Parmesan Cheese

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

SALMON ▶ 17
Roasted Squash, Sweet Onions, Spinach*

CHICKEN PARMESAN ▶ 15
Fresh Tomato, Butter Spaghetti

TAGLIATELLE ▶ 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

PANINI

GRILLED ASPARAGUS & GRANA PADANO ▶ 6

Braised Rapini ▶ 6

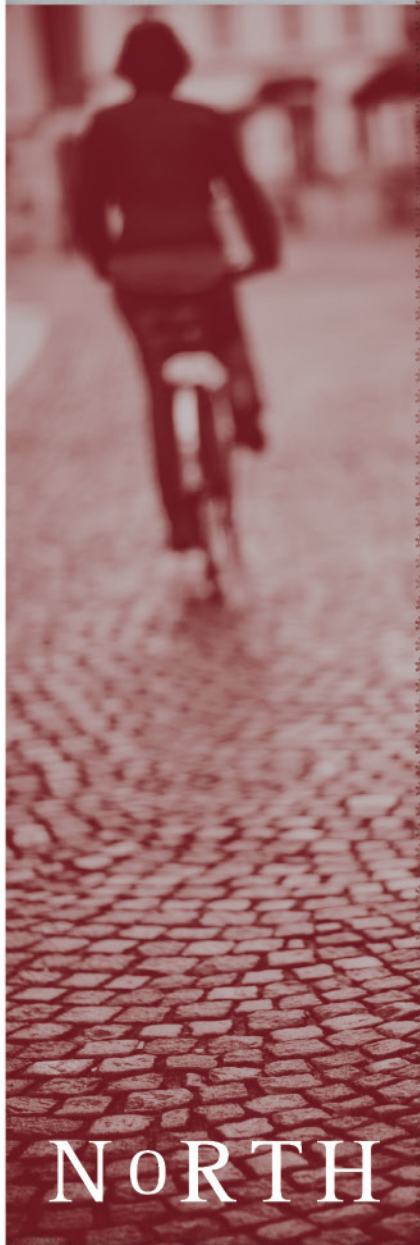
Crispy Italian Potatoes ▶ 6

Oven Roasted Vegetables ▶ 6

Sautéed Spinach ▶ 6

CONTORNO

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



NORTH

ANTIPIASTI

Heirloom Beets, Arugula, Apple, Hazelnuts, Lemon Crème Fraiche ▶ 8

Italian Wedding Soup, Sausage, Pecorino Romano ▶ 8

Tuscan Tomato Soup, Grilled Ciabatta, Parmesan Cheese ▶ 7

Zucca Chips (Yum!) ▶ 5.5

Trio of Spreads:
Crescenza & Extra Virgin Olive Oil, Roasted Garlic Hummus, Olive Tapenade ▶ 10

Grilled Portobello Salad, Arugula, Balsamic, Grana Padano ▶ 9

Caprese, Mozzarella Burrata, Tomato, Arugula Pesto ▶ 12

Romaine, Radicchio, Red Oak, Lemon Anchovy Vinaigrette, Grana Padano ▶ 8

Grilled Artichokes, Sea Salt, Lemon Aioli ▶ 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

FRESH MOZZARELLA & BASIL ▶ 12.5

PEPPERONI
Parmesan, Fresh Mozzarella & Basil ▶ 12.5

SPICY CHICKEN SAUSAGE
Asparagus, Roasted Peppers ▶ 12.5

SAUSAGE & CRIMINI MUSHROOM ▶ 12.5

ITALIAN EGGPLANT
Smoked Mozzarella, Caramelized Onions, Portobello ▶ 11.5

ROASTED MUSHROOMS
Cipollini Onions, Rosemary ▶ 12

PIZZINE

PIATTI DEL GIORNO

FRESH FISH* ▶ mp

GRILLED AHI ▶ 24
Cauliflower Purée, Spinach, Lemon, Olive Oil Tapenade*

APPLE CIDER PORK TENDERLOIN ▶ 21
Olive Oil Herb Crust, Potato Puree, Rapini*

CERTIFIED ANGUS BEEF® HANGER STEAK ▶ 18.5
Arugula, Tomato, Gorgonzola*

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

SEARED SCALLOPS ▶ 24
Mushroom Risotto, White Truffle Essence*

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

SALMON ▶ 22
Roasted Squash, Sweet Onions, Spinach*

FIRE ROASTED CERTIFIED ANGUS BEEF® "NY" STEAK ▶ 29
Crisp Potato, Caramelized Cipollini*

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

CHITARRA ▶ 18.5
Shrimp, Brussels Sprouts, Butternut Squash, Hazelnut Brown Butter*

CAMPANELLE ▶ 16
Bolognese, Parmesan Cheese

BUCATINI ▶ 14
Fresh Tomato, Basil, Ricotta Cheese
Add: Meatballs ▶ 4

STROZZAPRETI ▶ 19
Chicken, Mushrooms, Spinach, Toasted Pine Nuts, Parmesan Cream

TAGLIATELLE ▶ 17
Braised Beef Short Ribs, Roasted Tomato, Red Pepper Ragout

PASTA

CONTONO Grilled Asparagus & Grana Padano ▶ 6

Braised Rapini ▶ 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

MARTINI IL ROSA ▶ 10
Belvedere Vodka, St. Germain Elderflower,
Pama, lemon sour served up

VALENTE ▶ 9
(ri)1 Whiskey, red bell pepper, basil,
lemon juice & honey

BOTANICAL ▶ 7
Seagram's Gin, tonic, cucumber & fresh tarragon

BLACKBERRY FIX ▶ 7
Cruzan Light Rum, smashed blackberries,
over crushed ice

TUSCAN MARGARITA ▶ 9
Strawberry Tea infused Sauza Tequila, Campari, lime
sour, orange juice, splashed with soda water
and a flamed orange

PERONI ▶ 5.25

MORETTI LA ROSSA ▶ 5.25

STELLA ARTOIS ▶ 5.25

AMSTEL LIGHT ▶ 4.75

GUINNESS ▶ 5.75

TECATE ▶ 4.75

BUD LIGHT ▶ 4

MICHELOB ULTRA ▶ 4

SIERRA NEVADA PALE ALE ▶ 5.25

KALIBER (NA) ▶ 4.25

BIRRA



A flute of Prosecco
Sparkling with fresh
fruit puree

▶ 8.5

PESCA
White Peach

BACCE
Berry

**FRUTTO
DELLA
PASSIONE**
*Passion
Fruit*

FRIZZANTE

VINO

	GLASS	TERZO	BOTTLE
BIANCO '10 RIESLING Snoqualmie, Columbia Valley, WA	▶ 5.75	▶ 7.75	▶ 23
'10 PINOT GRIGIO DOC Barone Fini, Valdadige, Italy	▶ 7	▶ 9	▶ 26
'10 PINOT GRIGIO IGT Livio Felluga "Esperto", Italy	▶ 9	▶ 12	▶ 36
'07 PROPRIETARY BLEND Tangent "Ecclestone", Edna Valley, CA	▶ 8	▶ 10	▶ 31
'09 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
'09 SOAVE CLASSICO DOC Tessari "Grisela", Veneto, Italy	▶ 8.25	▶ 11	▶ 33
'09 SAUVIGNON BLANC Long Boat, Marlborough, 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
'09 CHIANTI SUPERIORE DOCG Santa Cristina Antinori, Tuscany, Italy	▶ 7.5	▶ 10	▶ 29
'09 ROSSO DI MONTALCINO DOC Camigliano, Tuscany, Italy	▶ 12.5	▶ 16.25	▶ 48
'08 SUPER TUSCAN IGT Capezzana "Barco Reale", Carmignano, Italy	▶ 8.25	▶ 11	▶ 33
'09 SUPER TUSCAN IGT Ornellaia "Le Volte", Tuscany, Italy	▶ 16	▶ 21	▶ 62
'10 DOLCETTO D'ALBA Gagliardo, Piedmont, Italy	▶ 11	▶ 15	▶ 44
'08 NEBBIOLO D'ALBA DOC Damilano, Piedmont, Italy	▶ 11	▶ 15	▶ 44
'10 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, NZ	▶ 15	▶ 20	▶ 58
'07 SHIRAZ Tintara, McLaren Vale, Australia	▶ 8.25	▶ 11	▶ 33
'09 ZINFANDEL Frog's Leap, Napa Valley, CA	▶ 12.5	▶ 16.25	▶ 48
'07 PROPRIETARY BLEND Wattle Creek "Triple Play", Yorkville Highlands, CA	▶ 10.5	▶ 14	▶ 40
'09 MALBEC Gascon "Reserva", Mendoza, Argentina	▶ 12	▶ 16	▶ 46
'06 MERLOT Kunde, Sonoma, CA	▶ 10.5	▶ 14	▶ 40
'09 CABERNET SAUVIGNON Martin Ray, Napa/Sonoma, CA	▶ 8.5	▶ 11.25	▶ 34
'09 CABERNET SAUVIGNON Whetstone "Manifesto", North Coast, CA	▶ 12	▶ 16	▶ 46
'04 CABERNET SAUVIGNON La Jota, Howell Mountain, Napa Valley, CA	▶ 16	▶ 21	▶ 62