



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

NORTH

- 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

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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

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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, Braised Leeks & 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*

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

- 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

- Grilled Asparagus & Grana Padano ▶ 6

Braised Rapini ▶ 6

Crispy Italian Potatoes ▶ 6

Oven Roasted Vegetables ▶ 6

Sautéed Spinach ▶ 6

CONTORNO

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

BUD LIGHT	▶4	CORONA	▶4.75
SIERRA NEVADA	▶5.25	KALIBER (NA)	▶4.25
PERONI	▶5.25	MORETTI	▶5.25
AMSTEL LIGHT	▶5	STELLA ARTOIS	▶5.25
GUINNESS	▶5.75	WIDMER HEFEWEIZEN	▶5

BIRRA



A flute of Prosecco
Sparkling with fresh
fruit puree

▶8.5

PESCA
White Peach

FRUTTO
DELLA
PASSIONE

BACCE
Berry

Passion
Fruit

FRIZZANTE

VINO

BIANCO

'10 RIESLING	Snoqualmie, Columbia Valley, WA
'10 PINOT GRIGIO DOC	Barone Fini, Valdadige, Italy
'10 PINOT GRIGIO IGT	Livio Felluga "Esperto", Italy
'08 PROPRIETARY BLEND	Tangent "Ecclestone", Edna Valley, CA
'10 ARNEIS ROERO DOCG	Cascina Pioiero, Piedmont, Italy
'09 VERDICCHIO DOC	Casalfarneto, Marche, Italy
'09 ALBARINO	Martin Codax, Rias Baixas, Spain
'09 FRIULANO DOC	Tenuta Luisa, Friuli, Italy
'09 SOAVE CLASSICO DOC	Tessari "Grisela", Veneto, Italy
'09 SAUVIGNON BLANC	Long Boat, Marlborough, New Zealand
'09 CHARDONNAY	Alamos, Mendoza, Argentina
'10 CHARDONNAY	Simi, Sonoma County, CA
'10 CHARDONNAY	Newton "Red Label", Napa Valley, CA
'09 CHARDONNAY	Lincourt, Sta. Rita Hills, CA

GLASS

TERZO

BOTTLE

▶5.75	▶7.75	▶23
▶7	▶9	▶26
▶9	▶12	▶36
▶8	▶10	▶31
▶11	▶15	▶44
▶8	▶10	▶31
▶8.25	▶11	▶33
▶8	▶10	▶31
▶8.25	▶11	▶33
▶9	▶12	▶36
▶7.25	▶9.25	▶27
▶8.5	▶11.25	▶34
▶10.5	▶14	▶40
▶11.5	▶15.5	▶45



SPUMANTE

MV PROSECCO	Bisol "Jeio", Veneto, Italy
MV CHAMPAGNE	Moet & Chandon "Brut Imperial", Epernay, France

▶8.75	▶35
▶13.5	▶81

ROSSO

'08 PRIMITIVO IGT	Cantele, Puglia, Italy
'09 CHIANTI SUPERIORE DOCG	Santa Cristina Antinori, Tuscany, Italy
'09 ROSSO D' MONTALCINO DOC	Camigliano, Tuscany, Italy
'08 SUPER TUSCAN DOC	Capezzana "Barco Reale", Carmignano, Italy
'09 SUPER TUSCAN IGT	Ornellaia "Le Volte", Tuscany, Italy
'10 DOLCETTO D'ALBA DOC	Gagliardo, Piedmont, Italy
'08 NEBBIOLO D'ALBA DOC	Damilano, Piedmont, Italy
'10 VALPOLICELLA DOC	Le Salette, Veneto, Italy
'09 PINOT NERO DOC	Caldaro "Sunflower", Alto Adige, Italy
'10 PINOT NOIR	Misha's Vineyard "Fox Block Eight", Central Otago, NZ
'07 SHIRAZ	Tintara, McLaren Vale, Australia
'09 ZINFANDEL	Frog's Leap, Napa Valley, CA
'07 PROPRIETARY BLEND	Wattle Creek "Triple Play", Yorkville Highlands, CA
'09 MALBEC	Gascon "Reserva", Mendoza, Argentina
'06 MERLOT	Kunde, Sonoma, CA
'09 CABERNET SAUVIGNON	Martin Ray, Napa/Sonoma, CA
'09 CABERNET SAUVIGNON	Whetstone "Manifesto", North Coast, CA
'04 CABERNET SAUVIGNON	La Jota, Howell Mountain, Napa Valley, CA

▶6.5	▶8.75	▶24
▶7.5	▶10	▶29
▶12.5	▶16.25	▶48
▶8.25	▶11	▶33
▶16	▶21	▶62
▶11	▶15	▶44
▶11	▶15	▶44
▶9	▶12	▶36
▶9.75	▶12.75	▶36
▶15	▶20	▶58
▶8.25	▶11	▶33
▶12.5	▶16.25	▶48
▶10.5	▶14	▶40
▶12	▶16	▶46
▶10.5	▶14	▶40
▶8.5	▶11.25	▶34
▶12	▶16	▶46
▶16	▶21	▶62