

## BRUNCH COCKTAILS

### MIMOSAS, BELLINIS 5

#### THE RED ROOSTER 9

*smirnoff vodka, spiced tomato, averna amaro, lime, caprese*

#### APEROL SPRITZER 8

*prosecco, aperol, lemon*

#### GINGER VANILLA GREYHOUND 8

*raw ginger-vanilla vodka, fresh squeezed grapefruit*

## BUBBLES & SANGRIA

### PROSECCO

9<sup>g</sup> 36<sup>b</sup>

*dolci colline*

### CHAMPAGNE

14<sup>g</sup> 84<sup>b</sup>

*moet & chandon*

*"brut imperial"*

### RED SANGRIA

9<sup>g</sup> 28<sup>p</sup>

*brandy, blood orange,  
red wine, strawberry, lime*

<sup>g</sup> glass

<sup>b</sup> bottle

<sup>p</sup> pitcher

## COFFEE

#### DRIP COFFEE 3.5

#### ESPRESSO 3.5

#### DOUBLE ESPRESSO 5

#### CAPPUCCINO 4

#### LATTE 4

#### MACCHIATO 3.5

#### JUMP START 5

*two shots espresso, chocolate,  
milk, shaken & served cold*

#### DIRTY ALMOND CHAI 5

*two shots espresso, almond milk,  
chai tea, shaken & served cold*

#### ITALIAN COFFEE 8

*espresso, galliano ristretto,  
amaretto, vanilla whipped cream*

## WHITE WINE

GLASS, TERZO, BOTTLE

#### PINOT GRIGIO *ca' di alte, veneto*

8 11 32

#### PINOT GRIGIO *barone fini, valdadige*

10 14 40

#### FRIULANO *ronchi di pietro, friuli*

8.5 11 34

#### ORVIETO *argillae, umbria*

10 14 40

#### VERMENTINO *guado al tasso, bolgheri*

15 20 58

#### RIESLING *snoqualmie, columbia valley*

7 9 28

#### SAUVIGNON BLANC *vavasour, awatere valley, nz*

10 14 40

#### CHARDONNAY *true myth, san luis obispo county*

9 12 36

#### CHARDONNAY *sanford "flor de campo", santa barbara county*

10 14 44

#### CHARDONNAY *newton "red label", napa valley*

11 15 44

#### CHARDONNAY *laguna, russian river valley*

14 19 56

## ROSÉ WINE

#### SANGIOVESE *il poggione "brancato", tuscan*

11 15 44

## RED WINE

#### CHIANTI SUPERIORE

*santa cristina antinori, tuscan*

10.5 14 42

#### CHIANTI CLASSICO

*cecchi "storia di famiglia", tuscan*

12 16 48

#### ROSSO DI MONTALCINO

*caparzo (sangiovese grosso), tuscan*

14 19 56

#### MONTEPULCIANO

*d'abruzzo*

12.5 16.5 50

#### SUPER TUSCAN

*ornellaia "le volte", tuscan*

16 21 62

#### VALPOLICELLA

*masi "bonacosta", veneto*

11 15 44

#### PINOT NOIR

*panther creek "fox block eleven",*

*willamette valley*

15 20 58

#### PINOT NOIR

*bottega vinaia, trentino*

11 15 44

#### ZINFANDEL

*manifesto, lodi*

10.5 14 42

#### DOLCETTO D'ALBA

*gagliardo, piedmont*

11 15 44

#### NEBBIOLO LANGHE

*damilano "marghe", piedmont*

11 15 44

#### BAROLO

*reversanti, piedmont*

16 21 62

#### MERLOT

*columbia winery, columbia valley*

9 12 36

#### MALBEC

*terrazas de los andes, mendoza, arg*

8.5 11 34

#### CABERNET SAUVIGNON

*eos "estate", central coast*

9 12 36

#### CABERNET SAUVIGNON

*skyfall vineyards, columbia valley*

11 15 44

#### CABERNET SAUVIGNON

*long meadow ranch, napa valley*

14 19 56

#### PROPRIETARY RED BLEND

*delille cellars "d2", columbia valley*

16.5 22 66

Est. 2002



# NORTH ITALIA

## BREAKFAST

TODAY'S OMELETTE 11

SHORT RIB HASH\* 14

*sweet onion, roasted pepper,  
two fried eggs, grilled bread*

NONNA CASSEROLE\* 10

*torn bread & italian sausage,  
baked in red sauce with two fried eggs*

BAKED FRENCH TOAST 10.5

*vanilla maple syrup, berries, whipped cream*

AMERICANO\* 9.5

*two eggs, bacon, crispy potato, grilled bread*

VEGETABLE SCRAMBLE 11

*egg, spinach, mushroom, asparagus,  
zucchini, grana padano*

EGG SANDWICH\* 12

*prosciutto cotto, bacon,  
fontina cheese, grilled brioche*

BREAKFAST WRAP 11

*italian sausage, smoked mozzarella,  
scrambled egg, mushroom, roasted pepper*

## SIDES 3.5

LEMON DONUTS • GRANOLA PARFAIT • APPLEWOOD BACON  
GRILLED BREAD • CRISPY POTATOES • FRESH FRUIT



## SMALL PLATES

SEASONAL SOUP 7

GRILLED  
ARTICHOKE 12

*(when available)  
sea salt, truffle,  
grana padano cheese,  
lemon aioli*

PROSCIUTTO  
BRUSCHETTA 10

*crecenza cheese,  
grilled asparagus,  
truffle, grana padano*

ITALIAN  
MEATBALLS 10

*marinara, pecorino,  
grilled bread*

CHEF'S BOARD 16

*(serves 2-3)  
prosciutto di parma, artisan cheese,  
marinated eggplant, roasted pepper,  
castelvetrano olive, marcona almond*

GRILLED  
CAULIFLOWER\* 11

*fried egg, baby asparagus,  
toasted breadcrumb,  
pancetta cream, lemon*

CRISPY CALAMARI 12

*arugula & grilled lemon vinaigrette*

WHITE TRUFFLE

GARLIC BREAD 10

*house made ricotta, mozzarella,  
grana padano, herbs*

ZUCCA CHIPS 7

*(yum!)*

HEIRLOOM TOMATO &  
BURRATA 11

*basil, cucumber, red onion,  
herb crouton, sherry vinaigrette*

ARANCINI 9

*crispy mushroom risotto  
stuffed with scamorza cheese &  
served with red sauce*

BLACK  
MEDITERRANEAN  
MUSSELS 13

*spicy salumi, butter, garlic,  
fresh herbs, grilled bread*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, 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.*

## PIZZAS

*gluten free crust +2.50*

DAILY PIZZA MP

*chef's choice*

MARGHERITA 13

*mozzarella, fresh basil,  
olive oil, red sauce*

BACON & EGG\* 14

*grilled asparagus, roasted potato,  
garlic confit, rosemary*

PROSCIUTTO 14

*mission fig, goat cheese,  
arugula*

THE PIG 15

*spicy pepperoni, soppressata,  
italian sausage*

FUNGHI 14

*roasted mushroom, cipollini onion,  
smoked mozzarella*

## LUNCH

*gluten free pasta +2.50*

### PASTA MADE FRESH IN HOUSE DAILY

SEASONAL VEGETABLE SALAD - *kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin, quinoa, goat cheese, almond, sherry vinaigrette* 13

CHOPPED CHICKEN SALAD - *farm greens, grape tomato, toasted pine nut, gorgonzola vinaigrette* 14

CAESAR SALAD - *romaine hearts, shaved radicchio, grana padano, classic crouton* 10

ADD GRILLED CHICKEN 5 OR SALMON\* 9

GRILLED CHICKEN SANDWICH - *crispy pancetta, provolone piccante, calabrian peperonata, arugula, aioli* 11

ITALIAN GRINDER - *turkey, molinari salami, provolone, romaine, tomato, onion, oregano, pepperoncini relish* 11

OUR FAMOUS MEATBALL SANDWICH - *braised meatballs, marinara, scamorza cheese* 12

TUSCAN CHICKEN SALAD SANDWICH - *melted fontina, olive tapenade, vine ripe tomato* 11

THE BURGER\* - *fontina cheese, grilled onion, roasted tomato jam, arugula, aioli* 12

SPAGHETTI & MEATBALLS - *traditional tomato sauce, basil, olive oil, pecorino cheese* 17

BOLOGNESE (*house specialty*) - *traditional meat sauce, tagliatelle noodle & grana padano cheese* 18

STROZZAPRETI - *chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream* 18

CHICKEN PARMESAN - *crushed tomato, aged provolone, mozzarella, parmesan rigatoni* 20

ROASTED SALMON\* - *white bean ragu, broccolini, horseradish gremolata, breadcrumb, saba* 20