

BUBBLES & SANGRIA

PROSECCO
9^g 36^b
dolci colline

CHAMPAGNE
14^g 84^b
moet & chandon
"brut imperial"

RED SANGRIA
9^g 28^b
brandy, blood orange,
red wine, strawberry, lime

^g glass
^b bottle
^p pitcher

WHITE WINE

	GLASS	TERZO	BOTTLE
PINOT GRIGIO <i>ca' di alte, veneto</i>	8	11	32
PINOT GRIGIO <i>barone fini, valdadige</i>	10	14	40
FRIULANO <i>ronchi di pietro, friuli</i>	8.5	11	34
ORVIETO <i>argillae, umbria</i>	10	14	40
VERMENTINO <i>guado al tasso, bolgberi</i>	15	20	58
RIESLING <i>snoqualmie, columbia valley</i>	7	9	28
SAUVIGNON BLANC <i>vavasour, awatere valley, nz</i>	10	14	40
CHARDONNAY <i>true myth, san luis obispo county</i>	9	12	36
CHARDONNAY <i>sanford "flor de campo", santa barbara county</i>	10	14	40
CHARDONNAY <i>newton "red label", napa valley</i>	11	15	44
CHARDONNAY <i>laguna, russian river valley</i>	14	19	56

ROSÉ WINE

SANGIOVESE <i>il poggione "brancato", tuscany</i>	11	15	44
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RED WINE

CHIANTI SUPERIORE
santa cristina antinori, tuscany
10.5 14 42

CHIANTI CLASSICO
cecchi "storia di famiglia", tuscany
12 16 48

ROSSO DI MONTALCINO
caparzo (sangiovese grosso), tuscany
14 19 56

MONTEPULCIANO
D'ABRUZZO
ausonia, abruzzo
12.5 16.5 50

SUPER TUSCAN
ornellaia "le volte", tuscany
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

SMALL PLATES

SEASONAL SOUP 7

GRILLED
ARTICHOKE 12
(when available)
sea salt, truffle,
grana padano cheese,
lemon aioli

PROSCIUTTO
BRUSCHETTA 10
crescenza 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

PIZZAS

gluten free crust +2.50

DAILY PIZZA MP
chef's choice

MARGHERITA 13
mozzarella, fresh basil,
olive oil, red sauce

PROSCIUTTO 14
mission fig, goat cheese,
arugula

FUNGHI 14
roasted mushroom, cipollini onion,
smoked mozzarella

BACON & EGG* 14
grilled asparagus, roasted potato,
garlic confit, rosemary

THE PIG 15
spicy pepperoni, soppressata,
italian sausage

SANDWICHES

GRILLED CHICKEN - *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 - *melted fontina, olive tapenade, vine ripe tomato* 11

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

**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.*

SALADS

TURKEY & AVOCADO - *romaine, sweet corn, marcona almond, pecorino, basil vinaigrette* 14

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

TUSCAN KALE - *crispy pancetta, charred grape, apple, pistachio, breadcrumb, parmesan vinaigrette* 12

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

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

ITALIAN FARM - *salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing* 13

ADD GRILLED CHICKEN 5 OR SALMON* 9

MAINS

PASTA MADE FRESH IN HOUSE DAILY

gluten free pasta +2.50

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

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

SQUID INK MAFALDINE 20
white shrimp, calamari, acqua pazza, mint,
fennel pollen, calabrian chili

CHICKEN PESTO 17
gigli pasta, toasted pine nut,
garlic, basil, crispy caper

SHORT RIB RADIATORI 20
parmesan cream, fresh horseradish,
wilted arugula, herbed breadcrumb

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

BURRATA TORTELLONI 17
heirloom cherry tomato, basil,
pecorino, rustic tomato sugo

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

ROASTED SALMON* 20
white bean ragu, brocolini,
horseradish gremolata, breadcrumb, saba

