

## BUBBLES & SANGRIA

PROSECCO  
9.5<sup>g</sup> 38<sup>b</sup>  
*dolci colline*

SPARKLING BRUT  
14<sup>g</sup> 84<sup>b</sup>  
*domaine chandon*  
"étoile"

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

## 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>tenuta luisa, friuli</i>	10	14	40
ORVIETO <i>argillae, umbria</i>	10.5	14	42
ARNEIS ROERO <i>cascina pioiero, piedmont</i>	11	15	44
VERDICCHIO <i>casalfarneto, marche</i>	8	11	32
RIESLING <i>snoqualmie, columbia valley</i>	7	9	28
SAUVIGNON BLANC <i>avasour, awatere valley, nz</i>	9	12	36
CHARDONNAY <i>true myth, san luis obispo county</i>	9	12	36
CHARDONNAY <i>sanford "flor de campo", santa barbara</i>	11	15	44
CHARDONNAY <i>newton "red label", napa valley</i>	12	16	48
CHARDONNAY <i>laguna, russian river valley</i>	14	19	56

## ROSÉ WINE

SANGIOVESE <i>il poggione "brancato", tuscany</i>	12	16	48
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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

SUPER TUSCAN  
*ornellaia "le volte", tuscany*  
16 21 62

DOLCETTO D'ALBA  
*gagliardo, piedmont*  
11 15 44

NEBBIOLO LANGHE  
*damilano "marghe", piedmont*  
11 15 44

PINOT NOIR  
*panther creek "fox block eleven",  
willamette valley*  
15 20 58

PINOT NOIR  
*bottega vinaia, trentino*  
11 15 44

VALPOLICELLA  
*masi "bonacosta", veneto*  
11 15 44

ZINFANDEL  
*manifesto, lodi*  
10.5 14 42

SHIRAZ  
*the lucky country, mclaren vale, aus*  
10.5 14 42

MALBEC  
*terrazas de los andes, mendoza, arg*  
8.5 11 34

MERLOT  
*columbia winery, columbia valley*  
10.5 14 42

CABERNET SAUVIGNON  
*eos "estate", central coast*  
9 12 36

CABERNET SAUVIGNON  
*skyfall vineyards, columbia valley*  
12.5 17 50

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

## SALADS

SIMPLE - farm greens, grape tomato, toasted pine nut, gorgonzola vinaigrette 8

SEASONAL VEGETABLE - kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin, quinoa, goat cheese, almond, sherry vinaigrette 11

HEIRLOOM TOMATO - romaine, avocado, sweet corn, marcona almond, pecorino, basil vinaigrette 11

TUSCAN KALE - crispy pancetta, charred grape, apple, pistachio, breadcrumb, parmesan vinaigrette 10

CAESAR - romaine hearts, shaved radicchio, grana padano, classic crouton 8

ITALIAN FARM - salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing 12

ADD GRILLED CHICKEN 5 OR SALMON\* 9

\*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*

PROSCIUTTO 14  
mission fig, goat cheese,  
arugula

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

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

FUNGHI 14  
roasted mushroom, cipollini onion,  
smoked mozzarella

THE PIG 15  
spicy pepperoni, soppressata,  
italian sausage

## PASTAS

*gluten free pasta +2.50*

PASTA MADE FRESH IN HOUSE DAILY

SPAGHETTI & MEATBALLS - traditional tomato sauce, basil, olive oil, pecorino cheese 16

CHICKEN PESTO - gigli pasta, toasted pine nut, garlic, basil, crispy caper 16

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

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

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

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

## MAINS

GRILLED BRANZINO\* 27  
cipollini onion, fennel, broccolini, farro,  
lemon & butter

ROSEMARY CHICKEN 19  
roasted seasonal vegetable, lemon pan sauce

RED WINE GLAZED  
SHORT RIB 25  
heirloom carrot, swiss chard,  
creamy mascarpone polenta

FILET OF BEEF\* 38  
crispy potato, roasted mushroom,  
cipollini onion, marsala

DIVER  
SCALLOPS\* 25  
sweet corn risotto, asparagus,  
crispy shallot, pancetta gremolata

ROASTED SALMON\* 23  
white bean ragu, broccolini,  
horseradish gremolata, breadcrumb, saba

CHICKEN PARMESAN 19  
crushed tomato, aged provolone, mozzarella,  
parmesan rigatoni

