

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^g 36^b

dolci colline

CHAMPAGNE

14^g 84^b

moet & chandon

"brut imperial"

RED SANGRIA

9^g 28^p

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

^g glass

^b bottle

^p 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

PINOT GRIGIO *ca' di alte, veneto*

GLASS, TERZO, BOTTLE

8 11 32

PINOT GRIGIO *barone fini, valdadige*

10 14 40

FRIULANO *tenuta luisa, friuli*

8.5 11 34

ORVIETO *argillae, umbria*

10.5 14 42

ARNEIS ROERO *cascina pioiero, piedmont*

11 15 44

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*

10.5 14 42

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

ausonia, abruzzo

12.5 16.5 50

SUPER TUSCAN

ornellaia "le volte", tuscan

16 21 62

ZINFANDEL

manifesto, lodi

10.5 14 42

PINOT NOIR

panther creek "fox block eleven",

willamette valley

15 20 58

PINOT NOIR

bottega vinaia, trentino

11 15 44

VALPOLICELLA RIPASSO

remo farina, veneto

12 16 48

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

fortnight, 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 12

*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