

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>tenuta luisa, friuli</i>	8.5	11	34
ORVIETO <i>argillae, umbria</i>	10.5	14	42
ARNEIS ROERO <i>cascina pioiero, piedmont</i>	11	15	44
VERMENTINO <i>guado al tasso, bolgheri</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>	10.5	14	42
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

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

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 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

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 13

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

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

PASTAS

gluten free pasta +2.50

PASTA MADE FRESH IN HOUSE DAILY

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

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

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

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

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

RED WINE GLAZED
SHORT RIB 26
heirloom carrot, swiss chard,
creamy mascarpone polenta

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

ROSEMARY CHICKEN 20
roasted seasonal vegetable, lemon pan sauce

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

ROASTED SALMON* 24
white bean ragu, broccolini,
horseradish gremolata, breadcrumb, saba

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