

## BRUNCH COCKTAILS

THE RED ROOSTER 11  
*smirnoff vodka, spiced tomato, averna amaro, lime, caprese*

GINGER VANILLA GREYHOUND 10  
*raw ginger-vanilla vodka, fresh squeezed grapefruit*

APEROL SPRITZER 9.5  
*prosecco, aperol, lemon*

## 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 9

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

## BUBBLES & SANGRIA

PROSECCO

9.5<sup>g</sup> 38<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

## 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
CHENIN BLANC <i>habit "jurassic park", santa ynez valley</i>	15	20	58
FRIULANO <i>ronchi di pietro, friuli</i>	8.5	11	34
ORVIETO <i>argillae, umbria</i>	10	14	40
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	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

SUPER TUSCAN

*ornellaia "le volte", tuscany*

16 21 62

NEBBIOLO LANGHE

*damilano "marghe", piedmont*

11 15 44

BAROLO

*reversanti, piedmont*

16 21 62

PINOT NOIR

*panther creek "fox block eleven",*

*willamette valley*

15 20 58

PINOT NOIR

*bottega vinaia, trentino*

11 15 44

BARBERA

*ca' del sarto, alba, piedmont*

8 11 32

ZINFANDEL

*manifesto, lodi*

9 12 36

VALPOLICELLA

*masi "bonacosta", veneto*

11 15 44

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 12

SHORT RIB HASH\* 16

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

NONNA CASSEROLE\* 11

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

BAKED FRENCH TOAST 12

*vanilla maple syrup, berries, whipped cream*

AMERICANO\* 12

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

VEGETABLE SCRAMBLE 12

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

EGG SANDWICH\* 13

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

BREAKFAST WRAP 12

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



## SIDES

LEMON DONUTS 5 • GRANOLA PARFAIT 5 • APPLEWOOD BACON 4  
GRILLED BREAD 3 • CRISPY POTATOES 3 • FRESH FRUIT 5

## SMALL PLATES

SEASONAL SOUP 8

GRILLED  
ARTICHOKE 12

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

PROSCIUTTO  
BRUSCHETTA 12

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

ITALIAN  
MEATBALLS 12

*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\* 12

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

CRISPY CALAMARI 13

*arugula & grilled lemon vinaigrette*

WHITE TRUFFLE

GARLIC BREAD 11

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

ZUCCA CHIPS 8

*(yum!)*

HEIRLOOM TOMATO &  
BURRATA 12

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

ARANCINI 11

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

BLACK  
MEDITERRANEAN  
MUSSELS 14

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

## PIZZAS

*gluten free crust +2.50*

DAILY PIZZA MP

*chef's choice*

BACON & EGG\* 15

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

PROSCIUTTO 16

*mission fig, goat cheese,  
arugula*

THE PIG 16

*spicy pepperoni, soppressata,  
italian sausage*

FUNGHI 15

*roasted mushroom, cipollini onion,  
smoked mozzarella*

## LUNCH

PASTA MADE FRESH IN HOUSE DAILY

*gluten free pasta +2.50*

SEASONAL VEGETABLE SALAD - *kale, roasted cauliflower, clementine, date, avocado, farro,  
golden raisin, quinoa, goat cheese, almond, sherry vinaigrette* 12

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

CAESAR SALAD - *romaine hearts, shaved radicchio, grana padano, classic crouton* 11

ADD GRILLED CHICKEN 6 OR SALMON\* 10

GRILLED CHICKEN SANDWICH - *crispy pancetta, provolone piccante, calabrian peperonata,  
arugula, aioli* 13

ITALIAN GRINDER - *turkey, molinari salami, provolone, romaine, tomato, onion, oregano,  
peperoncini relish* 13

OUR FAMOUS MEATBALL SANDWICH - *braised meatballs, marinara, scamorza cheese* 14

THE BURGER\* - *fontina cheese, grilled onion, roasted tomato jam, arugula, aioli* 14

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

BOLOGNESE (*house specialty*) - *traditional meat sauce, tagliatelle noodle & grana padano cheese* 19

STROZZAPRETI - *chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream* 19

SHORT RIB RADIATORI - *parmesan cream, fresh horseradish, wilted arugula, herbed breadcrumb* 22

CHICKEN PARMESAN - *crushed tomato, aged provolone, mozzarella, parmesan rigatoni* 21

SKUNA BAY SALMON\* - *white bean ragu, broccolini, horseradish gremolata, breadcrumb, saba* 23

*\*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.*