

BUBBLES & SANGRIA

PROSECCO
9.5^g 38^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
CHENIN BLANC <i>habit "juristic 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

SMALL PLATES

SEASONAL SOUP 8

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

PROSCIUTTO
BRUSCHETTA 12
crescenza 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

SALADS

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

CAESAR - romaine hearts, shaved radicchio, grana padano, classic crouton 9

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

TUSCAN KALE - crispy pancetta, charred grape, apple, pistachio, breadcrumb, parmesan vinaigrette 11

HEIRLOOM TOMATO - romaine, avocado, sweet corn, marcona almond, pecorino, basil vinaigrette 12

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

ADD GRILLED CHICKEN 6 OR SALMON* 10

**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 16
mission fig, goat cheese,
arugula

BACON & EGG* 15
grilled asparagus, roasted potato,
garlic confit, rosemary

MARGHERITA 14
mozzarella, fresh basil,
olive oil, red sauce

FUNGHI 15
roasted mushroom, cipollini onion,
smoked mozzarella

THE PIG 16
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

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

SQUID INK MAFALDINE - white shrimp, calamari, acqua pazza, mint, fennel pollen, calabrian chili 22

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

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

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

MAINS

GRILLED BRANZINO* 29
cipollini onion, fennel, broccolini, farro,
lemon & butter

ROSEMARY CHICKEN 23
roasted seasonal vegetable, lemon pan sauce

RED WINE GLAZED
SHORT RIB 31
heirloom carrot, swiss chard,
creamy mascarpone polenta

FILET OF BEEF* 40
crispy potato, roasted mushroom,
cipollini onion, marsala

DIVER
SCALLOPS* 29
sweet corn risotto, asparagus,
crispy shallot, pancetta gremolata

SKUNA BAY SALMON* 27
white bean ragu, broccolini,
horseradish gremolata, breadcrumb, saba

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

