

## 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>b</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 "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

## 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

## SANDWICHES

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

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

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

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

*\*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.*

## SALADS

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

TURKEY & AVOCADO - *romaine, sweet corn, marcona almond, pecorino, basil vinaigrette* 14

TUSCAN KALE - *crispy pancetta, charred grape, apple, pistachio, breadcrumb, parmesan vinaigrette* 12

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

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

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

ADD GRILLED CHICKEN 6 OR SALMON\* 10

## MAINS

PASTA MADE FRESH IN HOUSE DAILY

*gluten free pasta +2.50*

SPAGHETTI & MEATBALLS 17

*traditional tomato sauce, basil,  
olive oil, pecorino cheese*

BOLOGNESE *(house specialty)* 19

*traditional meat sauce, tagliatelle noodle &  
grana padano cheese*

SQUID INK MAFALDINE 22

*white shrimp, calamari, acqua pazza, mint,  
fennel pollen, calabrian chili*

CHICKEN PESTO 17

*gigli pasta, toasted pine nut,  
garlic, basil, crispy caper*

SHORT RIB RADIATORI 22

*parmesan cream, fresh horseradish,  
wilted arugula, herbed breadcrumb*

STROZZAPRETI 19

*chicken, roasted mushroom, spinach,  
toasted pine nut, parmesan cream*

BURRATA TORTELLONI 17

*heirloom cherry tomato, basil,  
pecorino, rustic tomato sugo*

CHICKEN PARMESAN 21

*crushed tomato, aged provolone, mozzarella,  
parmesan rigatoni*

SKUNA BAY SALMON\* 23

*white bean ragu, broccolini,  
horseradish gremolata, breadcrumb, saba*

