BUBBLES & SANGRIA

PROSECCO
9Ⓖ 36Ⓑ
dolci colline

CHAMPAGNE
14Ⓖ 84Ⓑ
moet & chandon
"brut imperial"

RED SANGRIA
9Ⓖ 28Ⓟ
brandy, blood orange,
red wine, strawberry, lime

Ⓖ *glass*
Ⓑ *bottle*
Ⓟ *pitcher*

WHITE WINE

	GLASS	TERZO	BOTTLE
PINOT GRIGIO *caposaldo, veneto*	8	11	32
PINOT GRIGIO *barone fini, valdadige*	10	14	40
FRIULANO *ronchi di pietro, friuli*	8.5	11	34
ORVIETO *argillae, umbria*	10	14	40
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	14	40
CHARDONNAY *newton "red label", napa valley*	11	15	44
CHARDONNAY *laguna, russian river valley*	14	19	56

ROSÉ WINE

SANGIOVESE *il poggione "brancato", tuscany*	11	15	44

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

VALPOLICELLA
masi "bonacosta", veneto
11 15 44

PINOT NOIR
panther creek "fox block eleven",
willamette valley, or
15 20 58

PINOT NOIR
bottega vinaia, trentino
11 15 44

ZINFANDEL
manifesto, lodi
10.5 14 42

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
long meadow ranch, napa valley
14 19 56

PROPRIETARY RED BLEND
delille cellars "d2", columbia valley
16.5 22 66

Est. 2002

HANDMADE WITH LOVE
DINNER
FROM SCRATCH DAILY

NORTH
ITALIA

SMALL PLATES

SEASONAL SOUP 7

ZUCCA CHIPS 7
(yum!)

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

ITALIAN MEATBALLS 10
marinara, pecorino, grilled bread

CRISPY CALAMARI 12
arugula & grilled lemon vinaigrette

CHEF'S BOARD 16
(serves 2-3)
prosciutto di parma, artisan cheese, marinated eggplant, roasted pepper, castelvetrano olive, marcona almond

WILD MUSHROOM POLENTA 10
swiss chard, red wine

PROSCIUTTO BRUSCHETTA 10
crescenza cheese, grilled asparagus, truffle, grana padano

ARANCINI 9
crispy mushroom risotto stuffed with scamorza cheese & served with red sauce

GRILLED CAULIFLOWER* 11
fried egg, baby asparagus, toasted breadcrumb, pancetta cream, lemon

BLACK MEDITERREANEAN MUSSELS 13
spicy salumi, butter, garlic, fresh herbs, grilled bread

WHITE TRUFFLE GARLIC BREAD 10
house made ricotta, mozzarella, grana padano, herbs

SALADS

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

SEASONAL VEGETABLE - *butternut squash, brussels sprouts, cauliflower, kale, radicchio, pecorino, farro, pistachio, date, white balsamic vinaigrette* 11

HEIRLOOM BEET - *arugula, smoked bacon, roasted mushroom, goat cheese, hazelnut, horseradish 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

HANDMADE WITH LOVE FROM SCRATCH DAILY

**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 - *roasted butternut squash, mushroom, brussels leaves, hazelnut, sage brown butter* 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
celery root risotto, 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
butternut squash fregula, horseradish gremolata, breadcrumb, saba

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