



buongiorno

GENERAL MANAGER
TJ Kress

CHEF TEAM
Mike Tiva -EC
Robert Lamison -ESC
Shaun Sanders
Uziel Rosas
Ottie Adkins

Please let your server know about any allergies or dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness*

a 20% gratuity will be added to parties for 8 or more

PICCOLO

- Arancini** milanese-style, parmesan-saffron risotto fritters, pomodoro 15
- Grilled Octopus** smoked potato puree, olives, tomatoes, anchovies, capers 18
- Warm Olives** festivo, herbs & citrus 12
- Pretzel-Crusted Calamari** buttermilk brined, salsa rossa, grain mustard aioli 16
- Tuna Crudo** "tartare," avocado, watermelon radish, lemon 19*
- Burrata** heirloom tomatoes, basil, fennel pollen 17
- Tagliere Misto** prosciutto, mortadella, soppressata, parmesan, caciocavallo, fig jam 17
- Prato Meatballs** roasted tomato, cipollini agrodolce, mascarpone polenta 17

BRUSCHETTE

- Piccante Dolce** prosciutto, fresno pepper jam, lemon ricotta 16
- Caponata** roasted eggplant, basil, e.v.o.o. 14
- Anchovies** salmoriglio 16
- Caprese Compressa** confit tomato, stracciatella, basil aioli 15

INSALATA *Add Roasted Chicken \$7 / Shrimp \$10 / Pan-Seared Salmon \$12*

- Arugula** pine nuts, roasted artichokes, parmesan, vino rosso vinaigrette 15
- Escarole Cesare** citrus, parmesan, tuscan crouton, garlic-anchovy vinaigrette 15
- Campagna** field greens, radicchio, pancetta tesa, rosemary almonds, balsamic 15
- Summer Verde** bibb lettuces, pluot, rainbow radish, avocado, green goddess 14

PIZZA *Gluten Free Crust Available \$2*

- Margherita** passata pomodoro, fior di latte, genovese basil 20
- Diavolo** pepperoni, pancetta, italian long pepper, auricchio piccante 22
- Fiorentina** arrowhead spinach crema, speck ham, fontina fontal 21
- Funghi** feta, maitake mushroom, scallion, white balsamic 21

prato

PRIMI *Gluten Free Pasta Available \$2*

- Summer Corn Agnolotti** chanterelle mushrooms, tomato, roasted ricotta salata 25
- Duck & Foie Gras Mezzaluna** marsala reduction, parmesan 28
- Rigatoni bolognese** "290 come luma," pangrattato, pecorino 24
- Tagliatelle Vongole** littleneck clams, preserved lemon butter, herbs 26
- Potato Gnocchi** truffle butter, parmesan, garlic breadcrumbs 22

————— **Mustard Spaghettini** —————
cacio e pepe, radicchio, speck ham, balsamico
specialità della casa 25

PANINI E SECONDI

- Panino Chicken Parmigiana** pomodoro, blistered mozzarella, parmesan 20
- Panino Caprese** fresh mozzarella, tomato, basil aioli, arugula, saba 16
- Panino Meatball** pomodoro, mozzarella, parmesan, basil pesto 19
- Panino La Bestia** italian deli cuts, fully dressed, provolone, garlic aioli, oregano vinaigrette 19
- Faroe Island Salmon** shaved fennel, herb salad, salsa verde 34
- New York Strip** 40 day dry-aged RR ranch, roasted garlic, 12oz. 58

————— **THE AMERICANO** —————
cheeseburger, house blend, american cheese,
secret sauce, pickles, lettuce, tomato, sesame brioche bun 20

CONTORNI

- Broccolini**
saba, pickled fresno peppers 10
- Wild Mushrooms**
roasted garlic, thyme 12
- Gigante Salad**
white beans, roasted peppers, olives 9
- Sauteed Spinach**
olive oil, garlic, lemon 9
- Roasted Potatoes**
olio, chili flake 9
- Italian Street Corn**
pecorino, calabrian crema, basil 8

VINO
BY THE GLASS

> SPUMANTE

	5oz	BTL
PROSECCO, bisol "jeio" - veneto, italy	12	46
CAVA, los monteros - valencia, spain	11	42
BRUT ROSE, los dos - penedés, spain	11	42
LAMBRUSCO, cleto chiarli - emilia-romagna, italy	13	50
N/A "PROSECCO", lyre's - australia	10	38

> BIANCO E ROSATO

	6oz / 9oz	BTL
PINOT GRIGIO, zenato - veneto, italy	11 / 16	42
PINOT GRIGIO, massican - california	16 / 24	62
SAUVIGNON BLANC, villa maria - marlborough, NZ	12 / 18	46
ALBARINO, licia - rias baixas, spain	16 / 24	62
SOAVE, pieropan - veneto, italy	12 / 18	46
GAVI DI GAVI, villa sparina - piedmonte, italy	15 / 22	58
CHARDONNAY, antinori bramito - umbria, italy	15 / 22	58
CHARDONNAY, panthera - russian river valley, california	18 / 27	70
ROSE, feudi salentini - puglia, italy	13 / 19	50

> ROSSO

	6oz / 9oz	BTL
NERELLO MASCALESE nicosia - sicily, italy	15 / 22	58
PINOT NOIR, benton lane - willamette valley, oregon	16 / 24	62
SANGIOVESE, remole - tuscan, italy	11 / 16	42
CHIANTI CLASSICO, borgo scopeto - tuscan, italy	15 / 22	58
MONTEPULCIANO D'ABRUZZO, umani ronchi - abruzzo, IT	12 / 18	46
MALBEC, achaval ferrer - mendoza, argentina	14 / 21	54
CABERNET FRANC, ribo - lombardy, italy	15 / 22	58
TEMPRANILLO, CVNE, reserva - rioja, spain	14 / 21	54
SUPER TUSCAN, avignonese "grifi" - tuscan, italy	16 / 24	62
SUPER TUSCAN, ornellaia "le volte" - tuscan, italy	20 / 30	78
CABERNET SAUVIGNON, 1847 - napa valley, california	21 / 31	82

VINI DI RISERVA
BY THE GLASS

	6oz	BTL
SAUVIGNON BLANC, cht. de sancerre - sancerre, FR	25	98
CHARDONNAY, dom. serene "evenstad" - dundee hills, OR	30	118
BAROLO, ratti "marcenasco" - piedmonte, italy	35	138
CABERNET SAUVIGNON, vaso - napa valley, CA	45	178

BIRRA

SPINA on tap
peroni 8
orange blossom pilsner 8
ivanhoe brewing park lights blonde 8
ravenous pig brewing wit'er park belgian witbier 7
sideward brewing moon boots IPA 10
bowigens avalon park amber ale 9

BOTTIGLIA in the bottle
1911 rose cider 10
no seasons desert dreams sour ale 11
miller lite 6
pabst blue ribbon tall boy 5
sideward brewing work friends porter 11
peroni N/A 7
athletic brewing run wild N/A IPA 7

PROVA ZERO
non-alcoholic

Amalfi Spritz 10
bitter rosso, NA prosecco, house made amalfi oleo

Sangue Di Drago 11
citrus NA spirit, dragon fruit, lemon, pellegrino blood orange


Luna Rosa 9
agave NA spirit, lime, grapefruit, calabrian chili


Cocco Espresso 9
NA amaro, espresso, coconut, orange





Full bottled
wine & spirits
lists available


APERITIVO


 **Cetriolo** 14
cucumber vodka, agave, lime,
white cranberry, basil
*non-alcoholic version available | 11


 **Sunshine State** 15
gin, italicus citrus liqueur, honeydew,
basil, fresh lime, cava


 **Margarita Italiano** 15
blanco tequila, limoncello, lemon, agave
*spicy version - calabrian chili, spiced salt


 **Pisco In Paradise** 14
pisco, passion fruit liqueur, lime, mint,
fire tincture

 **Italian Citrus** 13
grapefruit vodka, aperol, lemonade,
pomegranate

 **Let It Be** 14
mezcal, aperol, strawberry liqueur, lemon,
strawberry-thyme oleo

 **The Godfather** 16
smoked infused bourbon, amaro,
brown sugar, orange bitters

 **Prato's Espresso Martini** 15
vanilla vodka, coffee liqueur, baileys,
espresso

 **The Negroni - Two Ways** 16
classico - gin, campari, carpano antica
bianco - gin, bianco aperitif, bitter bianco

Root Beer 4 | **Soda** 3 | **Lemonade** 3
Pellegrino Italian Sparkling Blood Orange 4

