

<b>S T A R T S</b>	<b>CLASSIC BRUSCHETTA</b> Macerated tomato, garlic, basil oil, toasted house-made bread	<b>10</b>	<b>ARANCINI ARRABBIATA</b> Mozzarella-stuffed fried carnaroli risotto balls, angry red dipping sauce	<b>12</b>	<b>PROSCIUTTO &amp; BURRATA</b> Burrata, prosciutto di parma, peperonata, toasted house-made bread	<b>16</b>	<b>NEAPOLITAN MEATBALLS</b> Nonna Carolina's meatballs, milled tomato sauce, grana padano	<b>15.5</b>
	<b>CALAMARI FRITTI</b> Pacific Coast calamari, peppadew pepper garnish, calabrian chili aioli	<b>16</b>	<b>INSALATA DI MARE*</b> Shrimp, sea scallop, calamari, cherry pepper, celery, fennel, olive, lemon, fresh herb <b>SEASONAL</b>	<b>16</b>	<b>ROASTED CAULIFLOWER</b> Cauliflower, crispy prosciutto, breadcrumb, lemon caper drizzle <sup>§</sup> , pecorino romano	<b>13</b>	<b>HEARTH LOAF</b> Hot from the hearth bread, olive oil and herb blend to dip	<b>7</b>

## SALADS + SOUPS

ADD CHICKEN 5 | ADD SHRIMP 7

<b>CAESAR</b> Romaine ribbon, ciabatta crouton, shaved parmigiano, classic dressing <sup>§¶</sup> Add anchovy 4	<b>18</b>
<b>SICILIAN SPINACH*<sup>GF</sup></b> Spinach, radicchio, dried apricot, toasted walnut, gorgonzola, red onion, honey garlic-ginger vinaigrette	<b>17</b>
<b>APPLE FENNEL* <sup>SEASONAL</sup></b> Arugula, green leaf lettuce, fennel, apple, celery, chives, parsley, parmesan, hazelnut, clementine vinaigrette	<b>16</b>
<b>KNIFE &amp; FORK BUTTERLEAF*<sup>GF</sup></b> Whole leaf butter lettuce, gorgonzola, cracked hazelnut, citrus-sherry vinaigrette	<b>16</b>
<b>NAPOLI<sup>GF</sup></b> Romaine, grilled chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive <sup>†</sup> , gorgonzola, house dressing <sup>§¶</sup>	<b>19.5</b>
<b>MISTA</b> Leaf lettuce, carrot, red onion, kalamata olive <sup>†</sup> , roasted pepper, cannellini bean, champagne vinaigrette	<b>16</b>
<b>BEET, ARUGULA &amp; GOAT CHEESE*<sup>GF</sup></b> Roasted red and golden beet, arugula, pistachio, goat cheese, balsamic vinaigrette	<b>16</b>
<b>MINISTRONE SOUP</b> Pomodoro-reggiano brodo, white bean, ditalini pasta, carrot, onion, fennel, escarole	<b>7</b> <b>10</b>
<b>WEDDING SOUP</b> Parmigiana and prosciutto brodo, chicken, escarole, carrots, onions, celery, pastina Add meatball 5	<b>7</b> <b>10</b>

## PASTAS

ADD CHICKEN 5 | MEATBALL 5 | SHRIMP 7 | SUB FOR GLUTEN FREE PASTA 4

<b>RIGATONI BOLOGNESE</b> Slow-simmered three-meat and tomato ragu, grana padano	<b>25.5</b>
<b>CAMPANELLE PRIMAVERA <sup>SEASONAL</sup></b> Spring vegetable, lemon cream sauce, fresh herb, grana padano	<b>22</b>
<b>WILD MUSHROOM GNOCCHI</b> Porcini and cremini mushroom, mascarpone, spinach, onion, grana padano	<b>23</b>
<b>CAMPANELLE WITH SAUSAGE &amp; BROCCOLINI</b> Italian sausage, broccolini, olive oil, white wine, lemon, garlic	<b>24</b>
<b>SPAGHETTI ARRABBIATA WITH MEATBALLS</b> Nonna Carolina's meatballs, calabrian red sauce, grana padano	<b>25</b>
<b>CREAMY PESTO GNOCCHI*</b> Garlic cream sauce, roasted garlic, basil pesto, toasted pine nut, grana padano	<b>23.5</b>
<b>CAMPANELLE WITH ROASTED GARLIC SAUCE</b> Roasted garlic, cream, grana padano, fresh chive	<b>21.5</b>

## MAINS

ADD SIDE CAESAR OR BUTTERLEAF SALAD 8

<b>PESCE ALL'ACQUA PAZZA<sup>GF</sup></b> Halibut poached and served in "crazy water" brodo made with tomato, pepper, white wine, onion, garlic, herbs	<b>31</b>
<b>HUTTERITE PORK OSSO BUCO<sup>GF</sup></b> Braised pork shank, served with pan jus and mascarpone mashed potatoes	<b>34</b>
<b>ROMAN-STYLE ROAST CHICKEN<sup>GF</sup></b> Honey-citrus marinated half chicken, roasted, served with red wine demi and roasted seasonal vegetable	<b>33</b>
<b>WILD SALMON PICCATA<sup>GF</sup></b> Pan-seared wild caught sockeye salmon, piccata sauce, served with pan-seared broccolini	<b>34</b>

## SIDES + EXTRAS

<b>MASCARPONE MASHED POTATOES</b>	<b>6</b>
<b>ROASTED FINGERLING POTATOES</b>	<b>6</b>
<b>PAN-SEARED BROCCOLINI</b>	<b>5</b>
<b>ROASTED SEASONAL VEGETABLES</b>	<b>6</b>

## PIZZAS

SUB FOR GLUTEN FREE CRUST AT NO COST

<b>MARGHERITA</b> Milled tomato, fresh mozzarella, basil	<b>22</b>
<b>CAMPANIA</b> Milled tomato, italian sausage, mushroom, caramelized onion, fresh mozzarella	<b>25</b>
<b>ARTISANAL PEPPERONI</b> Milled tomato, artisanal pepperoni, mozzarella, hot honey drizzle	<b>25</b>
<b>VERDE</b> Verde sauce, roasted red pepper, eggplant, goat cheese, mozzarella, pecorino romano	<b>24</b>
<b>ENZO <sup>SEASONAL</sup></b> Extra virgin olive oil, lamb sausage, artichoke heart, fresh mozzarella, basil, pecorino romano, calabrian romesco sauce	<b>24</b>
<b>TROPEA</b> Milled tomato, nduja, italian sausage, basil oil, fresh mozzarella, whipped ricotta, fresh basil, pecorino romano	<b>25</b>
<b>ROBERTO*</b> Extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked mozzarella, basil	<b>25</b>
<b>PROSCIUTTO &amp; ARUGULA</b> Extra virgin olive oil, fresh mozzarella, cherry tomato, topped with prosciutto di parma, arugula, parmigiano shard	<b>25</b>

WHITE - ROSÉ - SPARKLING		6oz / 9oz / Bottle	
<b>HOUSE WHITE WINE</b> ROTATING SELECTION	11	16.5	40
<b>ZENATO BARDOLINO CHIARETTO</b> <small>SEASONAL</small> VENETO Bright, fresh rosé with notes of raspberry and blackcurrant. Balanced and delicate with grassy undertones, structured acidity and a lingering sweet almond finish.	11	16.5	40
<b>FRANCIACORTA ANTICA FRATTA</b> LOMBARDIA Sparkling, rich and intense bouquet, full on palate, definite acidic tinge, fine and persistent perlage	20	30	76
<b>PROSECCO SPUMANTE BRUT RIVE DELLA CHIESA</b> VENETO Golden apple, exotic fruit and wild flower, solid structure with long finish	11	16.5	40
<b>ROSATO KOMAROS GAROFOLI</b> MARCHE Medium body, aromas of wild strawberry, sour cherries and white peaches, bright acidity and velvet finish	13	19.5	48
<b>PINOT GRIGIO RIFF ALOIS LAGEDER</b> VENETO Light body, notes of green apple and citrus fruit, crisp and dry	12	18	44
<b>SAUVIGNON BLANC VINTERS</b> COLUMBIA VALLEY Dry with medium body, great acidity, apricot, melon, grapefruit and pineapple	12	18	44
<b>CHARDONNAY ELIZABETH</b> WALLA WALLA WASHINGTON Yellow color, citrus notes, fresh melon, apples, noticeable acidity, long fresh finish	15	22.5	56

REDS		6oz / 9oz / Bottle	
<b>HOUSE RED WINE</b> ROTATING SELECTION	11	16.5	40
<b>CHIANTI DOCG</b> ANTONIO SANGUINETI-TOSCANA Medium body, cherry, red plums and violet, hint of leather, slightly tannic with clean bright finish	14	21	52
<b>PINOT NOIR</b> ROW 503 CELLARS-WILLAMETTE OREGON Garnet color, cherries aromas, red plum, light warm spice	13	19.5	48
<b>RED WINE BLEND</b> WOVEN FIELDS-COLUMBIA VALLEY WASHINGTON Full body merlot-driven blend, sturdy tannins, blueberry, cardamom, orange, clove and oregano flavors, restrained acidity	14	21	52
<b>SANGIOVESE</b> SAN POLO-TOSCANA Ruby red color and purple notes, cherry, violets, black currant, hint of spicy notes, pleasant tannins	13	19.5	48
<b>MINI AMARONE ALLEGRINI PALAZZO DELLA TORRE</b> VENETO Full body, ripe and juicy black fruit with espresso, velvety smooth finish	15	22.5	56

BEERS ON DRAFT	
CHECK DRINK BOOK FOR BOTTLED AND CANNED OPTIONS	
<b>FREMONT GOLDEN PILSNER</b> 4.5% ABV	8
<b>STOUP CITRA IPA</b> 5.9% ABV	8
<b>MENABREA AMBER</b> 5.0% ABV	8
<b>ROTATING SEASONAL TAP</b>	9

HOUSE-CRAFTED COCKTAILS	
<b>TUTTA BELLA NEGRONI</b> Vermouth-barreled gin, campari, cocchi americano, sweet vermouth	16.5
<b>LIMONCELLO SPRITZ</b> <small>SEASONAL</small> House limoncello, prosecco, soda	14
<b>SOFIA</b> Vodka, limoncello, aperol, lemon, mint, seasonal berries	15
<b>MARGARITA SICILIANA</b> Silver tequila, campari, blood orange liqueur, lime	16
<b>LIMON DROP</b> Vodka, limoncello, rosemary lemonade	15
<b>CASTRA NICIA</b> Bourbon, averna amaro, aperol, lime, bitters, boozy cherry	16
<b>ESPRESSO MARTINI</b> Meletti coffee, anisette and chocolate liqueurs, fresh espresso	16
<b>APEROL SPRITZ</b> Aperol, prosecco, soda	14
<b>EMPRESS NEW GIMLET</b> Empress gin, simple syrup, lime	16
<b>OLD FASHIONED</b> Bourbon, orange and black walnut bitters*, maple syrup <i>available smoked</i>	15
<b>BOULEVARDIER</b> House barrel-aged bourbon, maker's mark bourbon, amaro, brovo jammy	18
<b>BLUE MEANIE</b> Gin, luxardo maraschino, cocchi americano, blue combier	17
<b>CRAZY MARY</b> Heirloom tomato and guajillo chili-infused vodka, brovo jammy, clamato <sup>®</sup>	15
<b>MEZCAL ME MAYBE<sup>®</sup></b> Mezcal, agave, ancho reyes, lime	15
<b>SBAGLIATO</b> Campari, moxie mule vermouth, prosecco float	15
<b>LITTLE ITALY</b> Rye whiskey, sweet vermouth, cynar liqueur, plum bitters	15
<b>TUTTA-TINI</b> Infused gin, dry vermouth blanco	16

SPIRIT FREE			
<b>SAN SIN</b> Wilderton lustere, pathfinder N/A amaro, sanbittér	12	<b>MAGNIFIQUE</b> Pathfinder N/A amaro, fever tree ginger beer, lime	12
<b>MENTA FRESCA</b> Cucumber, mint, rosemary, lime, soda	12	<b>BERRY GOOD</b> <small>SEASONAL</small> Wilderton lustre, strawberry, basil, lemon <i>Sub in vodka at no cost</i>	15

BEVERAGES (NON-ALCOHOLIC)		
<b>ITALIAN MINERAL WATER OR SPARKLING</b>	5	10
<b>ROSEMARY LEMONADE</b> <i>add blackberry .50</i> Housemade rosemary syrup, lemon, soda	5.5	
<b>ITALIAN SODA</b> Cherry, blood orange or blackberry, topped with soda water & cream	5	
<b>SANBITTÉR</b> Italian bitter soda	6	
<b>SELECTION OF HOT TEAS</b> English breakfast, peppermint, green, chamomile	4.5	
<b>RISHI BLACK ICED TEA</b> <i>add blackberry .50</i>	4.5	
<b>MEXICAN COKE</b> Bottled, sweetened with cane sugar	5	
<b>SODA</b> Coke, diet coke, sprite	4	