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PIATTINI

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FOCACCIA10

whipped riccota, roasted garlic

Prosciutto + 4

MEATBALLS17

wagyu meatballs, veal jus, marsala, sage, soft polenta

MUSSELS & CLAMS20

n'juda sofrito, mint, grilled sourdough

NONNA'S VEGETABLE STASH14

roasted vegetables, whipped goat cheese, agrodolce

SALUMI & FORMAGGI

pick two meats and two cheeses25

all three meats and cheeses35

Soppressata Picante: Pecorino Al Tartufo

Ruliano Prosciutto: Gorgonzola Picante

Bresaola: Mozzarella Di Bufala

served with spiced nuts, marinated olives & crostini

CRISPY CALAMARI16

anchovy aioli, lemon, dill

SCALLOP CRUDO18

black olive oil, citrus, mint

FENNEL SAUSAGE15

garlic broccolini, provolone fonduta, sesame crumble

WHIPPED RICOTTA14

bottarga, zucchini scapece, grilled sourdough

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INSALATE

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Chicken + 8 | Salmon +12

Shrimp +12

ENDIVE & BEETS16

queso garrotxa, walnut crumble, citrus vinaigrette

ESCAROLE & ARTICHOKE14

preserved lemon, pecorino sardo, pistachio

CAESAR15

romaine, pine nut, sunflower seeds, parmigiano

SHAVED FENNEL & CUCUMBER14

green olive, orange, aged provolone, buttermilk dressing

AVOCADO & MOZZARELLA16

baby lettuce, red onion, tomato, cucumber, oregano vinaigrette

BRUNCH

EGG WHITE OMELETTE16

baby spinach, garlic, goat cheese, arugula salad with citrus vinaigrette

CALABRIAN BAKED EGGS16

spicy tomato sauce, peppers and potatoes

TIRAMISU FRENCH TOAST17

espresso custard, whipped marscapone, coffee maple syrup

CHICKEN AND WAFFLES16

garlic & black pepper maple syrup, salted butter

BERRY PANCAKES15

blueberry compote, buttermilk pancake stack

ROMAN HOLIDAY17

eggs any style, crispy skillet potato, sausage -or- applewood smoked bacon, toasted sourdough

Add Cooper Sharp +2

STEAK AND EGGS38

8oz flat iron, salsa verde, skillet potato, two eggs any style

CONTORNI

Fruit Salad	6	Breakfast Potatoes	7
Side Salad	6	Applewood Smoked Bacon	7
Truffle Parmesean French Fries	8	Sausage	7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of foodborne illness.

.....PASTA.....

SPICY RIGATONI <i>mascarpone, calabrian chile, marinara, basil</i> <i>Add Stracciatella +4</i>	19	SPAGHETTI <i>king crab gravy, calabrian chile, chive</i>	32	CASARECCE <i>roasted nushroom brodo, basil pesto, hazelnut</i>	21
FETTUCINE <i>“alfredo” black truffle, pecorino romano</i>	22	TORTELLONI <i>chicken meatballs, carrots, dill brodo</i>	19	GNOCCHI <i>basil & mint pesto, pine nut, sun flower</i>	18

.....PANINI.....

EGGPLANT PARMIGIANA <i>parmigiano, fior di latte, basil pesto</i> <i>toasted ciabatta</i>	17
BREAKFAST SANDWICH <i>soft scramble, sharp american, sausage -or- bacon</i>	15
ITALIANO <i>ruliano prosciutto, buffalo mozzarella, tomato, toasted ciabatta</i>	18
CHICKEN VODKA PARMIGIANA <i>spicy vodka sauce, fior di latte, toasted ciabatta</i>	17
ITALIAN HOT BEEF <i>garlic aioli, giadeneria relish, toasted ciabatta</i>	18
WAYGU BURGER <i>cooper sharp, house pickle, cipollini garlic aioli</i>	20

.....TOASTS.....

HOUSE-MADE LOX TOAST <i>smoked sockeye, capers, dill, pickled shallot, cured egg yolk, creme fraiche</i>	16
AVOCADO TOAST <i>whipped sea salt & lemon mascarpone, tomato, parmigiano, balsamic</i> <i>Add an Egg +4</i>	14

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PINSA

MARGHERITA <i>mozzarella, tomato, basil, olive oil, parmigiano reggiano</i>	18
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DOLCI

Gelato	14	Creme Brulee	12
Mascarpone Cheesecake	14	Hazelnut Chocolate Budino	12
Tiramisu	12		

BRUNCH
CLASSICS

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COCKTAILS

Italian 75	16
Mimosa	12
Bellini	12
Bloody Mary	12
Hugo Spritz	16
Aperol Spritz	16
Espresso Martini	18

MOCKTAILS

CUCUMBER COLIINS <i>cucumber, lime, club soda</i>	9
STRAWBERRY SPRITZ <i>strawberry, ginger, lemon, club soda</i>	9

CAFFÈ

Coffee	4
Cappuccino	6
Espresso	4
Affogato	10
Tea	4

Instead of raising prices, each check will include a 3.5% credit card processing fee that is passed on to us when cards are used. If you pay with cash, this fee is removed. For parties of 6 or more, a 20% gratuity will be applied.