

italian bread

SALUMI & CHEESE BOARD †
rotating selection of italian meats
& cheeses - 28

FOCACCIA DI RECCO
stracchino cheese, sea salt - 17

antipasti

POLENTA "CREMOSA"
seasonal mushrooms, truffle - 17

PAN SEARED OCTOPUS
tomato, caper, marinated olives,
pickled shallot, crispy garbanzos - 18

BURRATA CAPRESE
marinated tomatoes, bitter green pesto,
aged balsamic, ciabatta - 16

FRITTO MISTO *
calamari, shrimp, herbs, vegetables,
calabrian chili aioli - 18

BRAISED PORK BELLY
balsamic glaze, tomato-apricot mostarda,
pickled vegetable salad - 18

PORK & VEAL MEATBALLS
fregola, pesto, ricotta salata - 16

BABY BEETS †
cardomom-honey mascarpone, strawberry,
pickled fennel, pistachio, aged balsamic - 17

LITTLE GEMS *
caesar dressing, pancetta mollica, bottarga - 16

MISTICANZA
mixed greens, shaved baby vegetables,
lemon vinaigrette - 15

"BACON & BLUE"
gem lettuce, buttermilk dressing, baby tomatoes,
crispy shallots, gorgonzola dolce - 16

bistecca

prime meats, served with prezzemolo "chimichurri" *

NEW YORK STRIP 14oz - 48

FILET 6oz - 46 / 10oz - 58

LAMB RACK - 48

homemade pasta

PASTA AL POMODORO
chef's signature - 23

TAGLIATELLE *
clams, fennel sausage, soffrito - 29

FIorentINI VERDE
fennel sausage, goat cheese, spinach,
baby tomatoes - 26

RIGATONI
wagyu bolognese, pancetta, fontina fonduta - 34

TRENETTE †
pistachio gremolata, english peas,
stracciatella, lemon oil - 24

pizza

gluten-free crust - 4
all pizzas half-off during happy hour in bar area

FUNGHI
truffled fontina fonduta, pickled shallot - 22

MARGHERITA
fior di latte, tomato, basil - 18
add burrata - 4

PESTO
pesto-ricotta, sliced tomato, basil, arugula - 20

SHRIMP SCAMPI *
garlic cremosa, spinach, lemon - 21

PROSCIUTTO DI PARMA
tomato, arugula, parmesan - 24

SOPPRESSATA
calabrese salumi, tomato, fennel sausage - 22

the main course

CITRUS-FENNEL DUSTED BRANZINO *
marble potatoes, roasted sweet peppers,
caramelized shallots, caper gremolata - 34

HARISSA SPICED CAULIFLOWER
vegetable ragu, preserved lemon labneh,
cucumber-fennel salad - 28

SEARED PORK CHOP *
smashed potatoes, shaved brussel sprouts,
calabrian chili relish, red wine jus - 35

HALF ROASTED CHICKEN
potato purée, seasonal vegetables,
chicken jus, salsa verde - 31

CALABRIAN GLAZED SALMON *
charred corn, asparagus, teardrop peppers,
garlic cremosa - 36

vegetables

SWEET CORN AL FORNO
calabrian chili butter, ricotta salata, chive - 11

POTATO PURÉE
marsala chicken jus, crispy leeks - 12

ROASTED ASPARAGUS
truffle vinaigrette, parmesan - 13

ITALIAN FRIES *
house italian seasoning, parmesan,
calabrian chili aioli - 8

GIRO DI MORA - 75 per person
5 course friends-style shared menu

full table participation required
we kindly ask no substitutions or modifications

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness, especially if you have certain medical conditions.

wines by the glass



BUBBLES

PROSECCO

ruffino, valdobbiadene, veneto, nv - 15

SPARKLING ROSÉ

le contesse, veneto, nv - 14

FRANCIACORTA

contadi castaldi brut, lombardy, nv - 17

CHAMPAGNE

moet & chandon, epervay, france, 187ml, nv - 30

NON-ALCOHOLIC BRUT ROSÉ

prima pave, n. italy, nv - 14

WHITES & ROSÉ

ROSÉ

sangiovese blend, frico by scarpetta, tuscany, 2022 - 13

PINOT GRIGIO

lagaria, venezia, 2022 - 14

SAUVIGNON BLANC

margerum, santa barbara, 2023 - 16

CHARDONNAY/FRIULANO

frico by scarpetta, venezia giulia, 2022 - 13

CHARDONNAY

walt, sonoma coast, 2020 - 17

REDS

PINOT NOIR

valravv, sonoma coast, 2022 - 17

CABERNET/SANGIOVESE

avignonesi cantaloro, tuscany, 2019 - 16

BARBERA/NEBBIOLO

le brume, farina, piedmont, italy, 2016 - 17

ZINFANDEL/SANGIOVESE

abbot's table, washington, 2021 - 17

NEBBIOLO

villadoria, langhe, piedmont, italy, 2019 - 18

CABERNET SAUVIGNON

serial, paso robles, 2020 - 18



craft cocktails

on 7th VERSACE ~~ON THE FLOOR~~ *

serrano & fresno chili infused 7x vodka, mesquite honey, coconut white balsamic, basil olive oil foam - 18

BARNEY RUM-BLE

bumbu spiced rum, white rum, coconut-marcona orgeat, solerno blood orange, lime, amaro nonino - 17

2PATIO 2POUNDER

hendricks grand cabaret, giffard peach, hibiscus-lime cordial, cucumber - 17

CASK AGED OLD FASHIONED

old overholt rye whiskey, mesquite honey, ramazzotti amaro, orange & aromatic bitters - 17

LEAN LIKE A CHINOLA

montelobos mezcal, espolon reposado, chinola passionfruit, heirloom pineapple amaro, basil simple, campari, passionfruit bump - 17

DRUNKEN WIFEY

el tequileno blanco, house made limoncello, elderflower, mesquite honey, thyme - 17

AUNT RHUBARB & UNCLE NEAREST *

uncle nearest rye, strawberry-rhubarb cordial, cinnamon simple, lemon, egg white - 18

"I'VE JUST GOT A LOT GOING ON"

butterfly pea-infused roku gin, italicus, ramazzotti rosato, kiwi, grapefruit, prosecco - 17

CASK AGED NEGRONI

beefeater gin, lo-fi sweet vermouth, campari, aromatic & lemon bitters - 15

battled beer

PERONI ITALIAN LAGER - 6

PAPAGO ORANGE BLOSSOM - 8

COORS LIGHT - 6

LAGUNITAS IPA - 8

PACIFICO PILSNER - 6

NEW BELGIUM 1554 DARK ALE - 8

N/A HEINEKEN - 6

N/A SEASONAL BRAVUS - 6

rush hour

4-6 every day | all day sundays
bar area only

FRICO DRAFT WINES - 8
red | white | rose

WELL DRINKS - 8
single mixers

ALL PIZZAS - 50% OFF

POLPETTINE - 8
petite fried meatballs stuffed with smoked mozzarella

TIGELLE SLIDERS - TWO FOR 8 | THREE FOR 10
soppressata | prosciutto cotto | fried eggplant

CICCHETTI TOWER - 55
italian bites and a choice of rush hour drinks for two

20% gratuity added to all parties of 6 or more.
We can only accommodate up to 4 payments per party.

† Contains Nuts

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