

VINO di TAVOLA

GLS BTL
white \$5 \$20
red \$5 \$20



BIRRA

cheap can \$3
coors light \$4
sierra nevada \$5.5
modelo especial \$5
michelob ultra \$4

ITALY

peroni lager \$5.5
moretti la rossa \$5.5

ARIZONA

four peaks:
"kiltlifter" \$5.5
"hopknot" ipa \$5.5

san tan:
"epicenter" \$5

oak creek:
hefeweizen \$5.5

SHANDIES

aperol shandy \$9.5
dimmi, aperol,
peroni

midnight shandy \$9.5
frangelico,
chambord,
moretti red

VINO

WHITE

pinot grigio - benvolio, friuli \$7 \$28
vermentino - antinori \$12 \$48
"tenuta guado al tasso", bolgheri
friulano - ronchi di pietro, friuli \$8 \$32
moscato - barefoot, CA \$5 \$20
riesling - snoqualmie, columbia valley, WA \$6 \$24
sauvignon blanc - drylands, marlborough, NZ \$9 \$36
chardonnay - angeline, CA \$8 \$32
chardonnay - chandon, carneros \$11 \$44

RED

sangiovese - poggio alle sughere, tuscany \$8 \$32
montepulciano d'abruzzo - zaccagnini, abruzzo \$11 \$44
vino nobile di montepulciano - lodola nuova, tuscany \$12 \$48
zinfandel - manifesto, lodi, CA \$9 \$36
nero d'avola - purato, sicily \$7 \$28
barbera - ca' del sarto, alba, piedmont \$7 \$28
nebbiolo - reversanti (barolo) piedmont \$16 \$62
valpolicella - masi bonacosta, veneto \$10 \$40
aglianico - terredora di paolo, campania \$9 \$36
pinot nero - lechthaler, trentino, alto adige \$9.5 \$38
pinot noir - misha's vineyard \$15.5 \$58
"fox block eight" central otago, NZ
merlot - ghost pines, sonoma \$9 \$36
cabernet - three rivers, columbia valley \$10 \$40
malbec - terrazas de los andes, mendoza, ARG \$7 \$28

BOLLE

prosecco - \$8 \$32 champagne - \$17 \$90
bisol "jeio" ruinart "blanc de blancs"

DINNER MENU

DAILY
4 pm - close



NORTH
FATTORIA ITALIANA

4925 N 40TH STREET

PHOENIX

COCKTAILS

bocce \$10
belvedere vodka, st. germain,
cranberry, club soda

bella donna \$9
cruzan rum, thatcher's organic
pomegranate, pom, moscato

cara mia \$10
jim beam rye, liquore strega,
lime, ginger beer

julietta \$10
vanilla & ginger infused skyy,
st. germain, lime, prosecco

dolce e piccante \$10
skyy vodka, house peppers,
grapefruit juice, lemon juice

quiet italian gentleman \$10
bulleit rye, disaronno amaretto,
campari, carpano antiqua

ducati \$10
hornitos anejo tequila, grappa,
solerno blood orange, agave

negroni nuovo \$10
plymouth gin, campari,
st. germain, orange zest

SALUMI

served with our house-made mostarda

meat:

la quercia prosciutto \$8
fra mani soppressata \$6
calabrese spicy salami \$5
bresaola \$7

cheese:

gorgonzola dolce \$5
robiola \$6
provolone piccante \$5
crescenza \$4

crispy chickpeas \$2
spiced nuts \$3
pickled sweet peppers \$5
castelvetrano olives \$4
grilled olive oil bread \$2

chef's board \$16

chef's selection of two meats, two cheeses
and some other goodies.

ANTIPASTI

romanesco cauliflower & heirloom radishes sicilian vinaigrette	\$7	crispy potatoes herbs, pecorino, aioli	\$6
bread & cheese warm italian cheese, tomato "jam", rustic garlic bread	\$11	arancini crispy arborio rice, mushrooms, red sauce	\$9
grilled calamari white bean ragu, lemon, parsley	\$12	broccolini preserved lemon vinaigrette, shaved fennel, pistachios, olives	\$8
pork belly umbrian lentils, sofrito, agrodolce	\$12	burrata alla panna grilled asparagus, caper vinaigrette, toasted almonds, mustard bread crumbs	\$14
steamed pei mussels spicy salami, white wine broth, oregano	\$12	zucca chips (yum!)	\$5

INSALATE

casa - roasted garlic dressing, grana padano, grilled bread	\$8
heirloom beets - arugula, apple, candied hazelnuts, ricotta salata, lemon creme fraiche	\$11
seasonal vegetable - farro, dates, marcona almonds, white balsamic (add chicken \$4, or salmon \$7)	\$10
simple - gorgonzola dolce, pine nuts, pomegranate	\$9
italian - salami, roasted peppers, olives, provolone	\$12

PIZZE

cipolla - spring onions, English peas, spring garlic, scamorza	\$14
margherita - mozzarella, red sauce, basil, olive oil	\$13
the pig - pepperoni, soppressata, salami, house-made sausage	\$15
rapini - ricotta, calabrian chilis, lemon, capers	\$14
patata - guanciale, fingerling potatoes, farm egg, garlic confit, basil	\$14
house-made sausage - broccolini, roasted peppers, castelvetro olives	\$15
funghi - roasted mushrooms, cipollini onions, smoked mozzarella	\$14

PASTA

FATTA IN CASA

bucatini (ADD MEATBALLS \$3) tomato sugo, basil, olive oil, pecorino	\$14
gigli pesto, pine nuts, crispy capers	\$14
ricotta gnocchi beef short ribs, arugula, horseradish crema, bread crumbs	\$18
spinach tortelloni ricotta, mascarpone, pecorino, grana padano, herb butter	\$15
mafaldine spicy rock shrimp, white wine, shaved fennel, tomato, garlic, chili, basil	\$17
rigatoni alla carbonara house made guanciale, chili, garlic, egg, basil	\$17
tagliatelle bolognese, grana padano	\$16
radiatore al telefono tomato sugo, scamorza, basil	\$15

any pasta dish can be made gluten free for \$2

SECONDI

scottish salmon* peas & carrots, farro, saba	\$19
mediterranean sea bass* spring vegetables, herb vinaigrette	\$27
braised chicken rosemary white bean ragu	\$15
pork chop braised greens, creamy white polenta, agrodolce	\$16
chicken & prosciutto scamorza cheese, bloomsdale spinach, crispy potato, natural juice	\$17
rib eye fiorentina* (for two) seasonal acroutrements & crocchette di patata	\$48

DESSERT

salted caramel budino creme fraiche, maldon sea salt	\$6	"affogato" coffee creme, warm nutella cake, vanilla gelato	\$6
bombolini (italian donuts) meyer lemon curd, vanilla mascarpone	\$6	warm apple hazelnut & marcona almond crumble, cortino gelato	\$6
sticky toffee cake roasted pear, walnuts	\$6		

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.

