

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
micheob 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

	GLS	BTL
pinot grigio - benvolio, friuli	\$7	\$28
vermentino - antinori "tenuta guado al tasso", bolgheri	\$12	\$48
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 - angelina, CA	\$8	\$32
chardonnay - chandon, carneros	\$11	\$44

RED

sangiovese - poggio alle sughere, tuscan	\$8	\$32
montepulciano d'abruzzo - zaccagnini, abruzzo	\$11	\$44
vino nobile di montepulciano - lodola nuova, tuscan	\$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 "fox block eight" central otago, NZ	\$15.5	\$58
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
bisot "jeio"			ruinart "blanc de blancs"		

BREAKFAST MENU

SATURDAY - SUNDAY
10 am - 4 pm



NORTH

FATTORIA ITALIANA

4925 N 40TH STREET

PHOENIX

COCKTAILS

the red rooster	\$9
skyy vodka, spiced tomato, averna amaro, lime, caprese	
aperol spritzer	\$9
prosecco, aperol, lemon	
bellini	\$8
prosecco, white peach	
stray dog	\$9
plymouth gin, aperol, st. germain, campari, fresh grapefruit	

CAFFÈ BEVANDE

coffee	\$2.95
double espresso	\$3.50
cappuccino	\$3.50
cafe latte	\$3.50
cafe macchiato	\$3.50
jump start	\$5.00
two shots espresso, chocolate, milk, shaken and served cold	

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 \$18

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

PRIMO COLAZIONE

breakfast pastries (choice of one) \$3 warm cinnamon roll, custard filled donuts	frittata \$9 swiss chard, fingerling potatoes, smoked mozzarella, water cress, grilled bread
irish oats & apples \$7 brown sugar mousse & steamed milk	egg scramble \$9 spring vegetables
granola parfait \$5.5 local honey, greek yogurt, dried cranberry	pork belly & eggs \$10 grilled bread, crispy potatoes
nonna \$9 two fried eggs, baked red sauce, torn bread, house made sausage	fried egg sandwich \$9 applewood smoked bacon, campari tomato, fontina cheese
eggs & white polenta \$9 braised greens, grilled bread (ADD GUANCIALE \$3)	baked cinnamon panettone \$8 vanilla maple syrup

INSALATE

casa - roasted garlic dressing, grana padano, grilled bread	\$8
heirloom beets - salad arugula, apple, hazelnuts, ricotta salata, lemon creme fraiche	\$11
seasonal vegetable - farro, dates, marcona almonds, white balsamic (add chicken \$4, or salmon \$7)	\$10
grilled chicken salad - gorgonzola dolce, pine nuts, pomegranate	\$14
certified angus beef* hanger steak salad - arugula, grilled mushrooms, shaved grana padano	\$17
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

ANTIPASTI

bread & cheese \$11 warm italian cheese, tomato "jam", rustic garlic bread
grilled calamari \$12 white bean ragu, lemon, parsley
arancini \$9 crispy arborio rice, mushrooms, red sauce
zucca chips (yum!) \$5

SANDWICHES

grilled chicken \$11 apricot mostarda, arugula, smoked mozzarella
agriturismo panini \$9 grilled vegetables, scamorza, pesto aioli
salumeria panini \$10 soppressata, salami, mortadella, roasted peppers, provolone
the burger \$11 house ground certified angus beef*, grilled onions, robiola, roasted tomato, arugula, aioli
italian cheese panini \$9 robiola, mozzarella, provolone piccante
roasted pork loin \$12 pickled red onion, fontina, arugula

SIDES

crispy applewood \$4
smoked bacon \$4
crispy potatoes \$4
creamy white polenta \$4
house-made sausage \$4

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

DESSERT

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