NORTH
ITALIA

HANDMADE WITH LOVE
DINNER
FROM SCRATCH DAILY

Welcome to

RESTAURANT WEEK

MARCH 13-24, 2023

$40++ PER PERSON, ONE ITEM PER COURSE

Starter

LITTLE GEM CAESAR
grated grana padano, herb breadcrumb, cracked pepper

ARUGULA & AVOCADO
shaved fennel, lemon, grana padano, evoo

BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

CRISPY CALAMARI
house giardiniera, sugo, calabrian aioli, grilled lemon

PARMESAN MEATBALL
creamy polenta, rustic marinara, grana padano

CRISPY EGGPLANT PARMESAN
fresh mozzarella, spicy vodka sauce, torn basil

Main

BOLOGNESE (house specialty)
traditional meat sauce, tagliatelle noodle & grana padano cheese

SPICY RIGATONI VODKA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

CHICKEN PESTO
sweet basil, shaved garlic, toasted pine nut, crispy caper, gigli

ROASTED SALMON*
caramelized cauliflower, broccolini, house pesto, fregola, tomato passata

CHICKEN PARMESAN
crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BUTTERNUT SQUASH ANOLINI
broccolini, arugula, hazelnut crumble, grana padano, espelette

BRAISED SHORT RIB
roasted fennel, heirloom carrot, grilled asparagus, mascarpone polenta, short rib jus

Dessert

SEASONAL BUTTER CAKE
sometimes sweet, maybe tart, for sure delicious!

SALTED CARAMEL BUDINO
crème fraiche, maldon sea salt

**TAX, GRATUITY & BEVERAGE NOT INCLUDED

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.