

NORTH ITALIA



Welcome to

RESTAURANT WEEK



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\$25 ** PER PERSON, ONE ITEM PER COURSE

Starter

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- ZUCCA CHIPS
 - ARUGULA & AVOCADO
shaved fennel, lemon, grana padano, evoo
 - BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce
 - ARANCINI
crispy mushroom risotto, scamorza, fontina, rustic tomato sauce
 - CRISPY EGGPLANT PARMESAN
fresh mozzarella, spicy vodka sauce, torn basil
 - WHITE TRUFFLE GARLIC BREAD
house made ricotta, mozzarella, grana padano, herbs

Main

-
- CHICKEN PARMESAN SANDWICH
prosciutto, rustic marinara, mozzarella, aged provolone
 - HEIRLOOM BEET SALAD
grilled chicken, avocado, cucumber, goat cheese, fregola, red wine vinaigrette
 - MARGHERITA PIZZA
mozzarella, fresh basil, olive oil, red sauce
 - SPICY VODKA RIGATONI
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano
 - BOLOGNESE (house specialty)
traditional meat sauce, tagliatelle noodle & grana padano cheese
 - CHICKEN PESTO
gigli pasta, toasted pine nut, garlic, basil, crispy caper
 - OUR FAMOUS MEATBALL SANDWICH
braised meatballs, marinara, scamorza cheese
 - BUTTERNUT SQUASH ANOLINI
broccolini, arugula, hazelnut crumble, grana padano, espelette

****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.