NORTH ITALIA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Welcome to

KING OF PRUSSIA RESTAURANT WEEK

MARCH 4 - 15, 2024

$25++ PER PERSON, ONE ITEM PER COURSE

Starter

DAILY SOUP

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

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

SICILIAN MEATBALL
creamy polenta, rustic marinara, grana padano

SMOKED PROSCIUTTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

Entree

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

SEASONAL VEGETABLE SALAD
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic vinaigrette

PESTO PRIMAVERA PASTA
sweet basil, shaved garlic, roasted pepper, zucchini, toasted pine nut, crispy caper, gigli

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

CRUSHED MEATBALL RAGU
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

MARGHERITA PIZZA MAKE IT TIE DYE (+ $3)
mozzarella, fresh basil, olive oil, red sauce

ITALIAN CHEESESTEAK PIZZA CHEF'S SPECIAL
shaved ribeye, pepperoncini, grilled piquillo, fontina, crescenza

PARMESAN CHICKEN SANDWICH
prosciutto, rustic marinara, mozzarella, aged provolone

PULLED PORCHETTA SANDWICH
pickled red onion, crispy shallots, fontina, salsa verde, calabrian aioli

OUR FAMOUS MEATBALL SANDWICH
braised meatballs, marinara, scamorza cheese

Sides (+ $9)

SPICY BROCCOLINI / TUSCAN KALE & SPINACH
GRILLED ASPARAGUS / GLAZED CHIOGGIA BEETS
ROASTED BUTTERNUT SQUASH POLENTA

++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.