NORTH ITALIA

HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

Welcome to

KING OF PRUSSIA RESTAURANT WEEK

MARCH 4 - 15, 2024

$40** PER PERSON, ONE ITEM PER COURSE

Starter

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

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

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

SICILIAN MEATBALL
creamy polenta, rustic marinara, grana padano

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

Entree

BOLOGNESE
traditional meat sauce, tagliatelle, grana padano, evoo

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

THE PIG PIZZA
sopressatta, salumi, spicy pepperoni, italian sausage

TUSCAN HALF CHICKEN
roasted butternut squash, broccolini, piquillo pepper, cipollini, white polenta, roasted chicken jus

ROASTED SALMON
caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato

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

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

ROASTED PORCHETTA
slow roasted pork, broccolini, sofrito glazed fingerling potato, shaved fennel, orange, herb jus

Dessert

RED VELVET RASPBERRY BUTTERCAKE
vanilla gelato, sweet cream, fresh berry coulis

SALTED CARAMEL BUDINO
crème fraiche, maldon sea salt

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.