

NORTH ITALIA

Welcome to

KING OF PRUSSIA RESTAURANT WEEK



MARCH 3 - MARCH 14

\$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

ZUCCA CHIPS

pesto aioli (yum!)

CACIO E PEPE ARANCINI

crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

Chef's Board (+ \$22)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetro olive, marcona almond, orange fennel mostarda, hearth bread

Entree

TORTELLONI AL POMODORO

simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano

TROTTOLE CHICKEN PESTO PASTA

sweet basil, shaved garlic, toasted pine nut, crispy caper

LUMACHE ALLA NORCINA

fennel sausage, rapini, grana padano crema, herb breadcrumbs, black truffle

SPICY RIGATONI VODKA PASTA

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

BOLOGNESE *House Specialty*

traditional meat sauce, pappardelle, grana padano, wild oregano, evoo

LASAGNA BIANCA AL FORNO

braised short rib, grana padano, provolone, mozzarella, herb breadcrumbs

HOT HONEY & SMOKED PROSCIUTTO PIZZA

scamorza, speck, calabrian honey, arugula, pecorino toscano

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

PORK MILANESE

smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon

Dessert

BOMBOLINI (ITALIAN DONUTS)

vanilla budino, strawberry coulis

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse

Sides (+9)

SPICY BROCCOLINI • GRILLED ASPARAGUS • GRILLED BROCCOLI RABE
TUSCAN KALE & SPINACH • GLAZED CHIOGGIA BEETS
CRISPY BRUSSELS SPROUTS • ROASTED FINGERLING POTATOES
ROASTED BUTTERNUT SQUASH POLENTA

*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.

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

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Add a featured Cocktail!

Cocktails

NEW ITALIAN SPRITZ +\$14.5

aperol, citrus smash, prosecco

SICILIAN MARGARITA +\$15.5

el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA +\$12

brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +\$16

whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +\$15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer



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