

NORTH ITALIA

Welcome to

KING OF PRUSSIA RESTAURANT WEEK



MARCH 3 - MARCH 14

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

Starter

DAILY SOUP

ZUCCA CHIPS

pesto aioli (yum!)

CACIO E PEPE ARANCINI

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

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

CHOPPED CHICKEN SALAD

farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette

HEIRLOOM BEET & CHICKEN SALAD

avocado, cucumber, goat cheese, fregola, red wine vinaigrette

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

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

MARGHERITA PIZZA *Make it Tie Dye (+\$3)*

mozzarella, fresh basil, evoo, red sauce

HOT HONEY & SMOKED PROSCIUTTO PIZZA

scamorza, speck, calabrian honey, arugula, pecorino toscano

PARMESAN CHICKEN SANDWICH

prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli

HOT ITALIAN STROMBOLI

calabrese salami, italian sausage, piquillo pepper, red onion, ricotta, provolone, smoked mozzarella, house red sauce

GIARDINO STROMBOLI

asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

Dessert

CHOICE OF GELATO OR SORBET

changes daily

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.

NORTH ITALIA

Welcome to

KING OF PRUSSIA RESTAURANT WEEK

MARCH 3 - MARCH 14



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



*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.