

NORTH

ITALIA

DINNER FIXE

\$40++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP

chef's choice

ARUGULA & AVOCADO SALAD

shaved fennel, lemon, grana padano, evoo

CHOPPED CAESAR SALAD

grated grana padano, torn crouton, cracked pepper

HEIRLOOM TOMATO & BURRATA

grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette

CACIO E PEPE ARANCINI

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

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

FRITTO MISTO

calamari, zucchini, house giardiniera, calabrian aioli, grilled lemon

Entrées

AGNOLOTTI AL POMODORO

ricotta, pecorino, simple tomato sauce, basil

SPICY RIGATONI VODKA

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

TROTTOLE PESTO PRIMAVERA

zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper

BOLOGNESE **HOUSE SPECIALTY**

traditional meat sauce, pappardelle, grana padano, wild oregano

SQUID INK TONNARELLI

tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce

TIE-DYE MARGHERITA PIZZA

mozzarella, basil pesto, red sauce, evoo

HOT HONEY & SMOKED PROSCIUTTO PIZZA

scamorza, speck, calabrian honey, arugula, pecorino toscano

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

CHICKEN SCARPARELLO

chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta

ROASTED SALMON* (+5)

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

BRAISED SHORT RIB MARSALA (+10)

beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato

Dessert

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse

SALTED CARAMEL BUDINO

espresso fudge, banana, chantilly crème, toasted pecan toffee

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

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ADD A FEATURED COCKTAIL OR ZERO PROOF

Cocktails

SICILIAN MARGARITA +\$15.5

el mayor reposado, grand marnier, italicus, agave, lemon

SOLE TOSCANA +\$15

lalo blanco, luxardo del santo, fennel, cucumber, lime

DON GIORGIO +\$15

stranahan's whiskey, mango, italian orange, lemon, ginger

POMEGRANATE MULE +\$15

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

ESPRESSO MARTINI +\$15.5

nikka vodka, fresh brewed espresso, borghetti, frangelico, oat milk

TURINO OLD FASHIONED +\$16

whistlepig piggyback rye, hazelnut, brown sugar, angostura

NEW ITALIAN SPRITZ +\$15

aperol, citrus smash, prosecco

ROMAN HOLIDAY +\$14.5

coconut infused rums, aperol, pineapple, lemon, black walnut

DIABOLO +\$14.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon

Zero Proof

JUST PEACHY +\$10

white peach, raspberry, lemon, ginger beer

PINA NO-LADA +\$11

coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +\$12

n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +\$12.5

mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +\$12.5

pentire n/a, blood orange, honey, lemon