

NORTH

ITALIA

Welcome to

ARIZONA RESTAURANT WEEK



MAY 15 -24

\$44** PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

LITTLE GEM CAESAR
grated grana padano,
torn crouton, cracked pepper

HEIRLOOM TOMATO & BURATTA
grilled ciabatta, arugula, shaved red onion,
calabrian vinaigrette

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ \$22.5)

prosciutto di parma, speck, stracciatella & black truffle honey,
pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

GRILLED STEAK PANZANELLA SALAD
charred ciabatta, heirloom tomato, green bean, cucumber,
cage-free egg, roasted shallot vinaigrette

AGNOLOTTI AL POMODORO
ricotta, pecorino, simple tomato sauce, basil

BRAISED SHORT RIB LUMACHE
grana padano crema, horseradish gremolata,
herb breadcrumb, arugula

TROTTOLE CHICKEN PESTO
sweet basil, shaved garlic, toasted pine nut, crispy caper

STROZZAPRETI
herb-roasted chicken, mushroom, spinach,
parmesan cream, truffle, pine nut

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

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage,
rustic marinara, ricotta, provolone

**HOT HONEY & SMOKED
PROSCIUTTO PIZZA**
scamorza, speck, calabrian honey,
arugula, pecorino toscano

CHICKEN SCARPARELLO
chicken thighs, fennel sausage,
piquillo pepper, mascarpone polenta

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

ROASTED SALMON*
caramelized romanesco, broccolini, fregola,
basil pesto, lemon gremolata, affinato

PRIME NEW YORK TAGLIATA* (+ \$10)
wild arugula, shaved grana padano,
evoo, affinato, sea salt

Dessert

HAZELNUT TORTA
housemade nutella, candied hazelnut, salted caramel gelato

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

For the Table (+ \$9.5)

**SPICY BROCCOLINI • GRILLED ASPARAGUS • ROASTED MUSHROOMS
GLAZED CHIOGGIA BEETS • SWEET CORN & FONTINA POLENTA
SUMMER VEGETABLE RISOTTO**

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*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.