NORTH ITALIA

Welcome to

DINE LA

AUGUST 14 – 28
SUN – SAT. 4 – 10 PM

HANDMADE WITH LOVE
DINNER
FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Cocktails

NEW ITALIAN SPRITZ +$16
aperol, citrus smash, prosecco

DONATELLA +$16
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon

SOLE TOSCANA +$16
lalo blanco, luxardo del santo, fennel, cucumber, lime

SICILIAN MARGARITA +$17
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$16
stranahan's whiskey, mango, italian orange, lemon, ginger

NEAPOLITAN +$16
nikka vodka, pepperoncini, gorgonzola olive

Summer Sips

MANGO CHAMOY $15
cazadores blanco, mango, aperol, chamoy, spiced salt

DREAMSICLE MARGARITA $15
casamigos blanco, aperol, orange, vanilla

S'MORE PLEASE $15
basil hayden bourbon, amaro nonino, cacao, toasted marshmallow

CAPRI PUNCH $15
nikka vodka, aperol, mango, pineapple, luxardo cherry, fresh lemon

ORANGE SLICE ZERO PROOF! $12
orange juice, vanilla, pineapple, oat milk

Zero Proof

JUST PEACHY +$12.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$12.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$13
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13.5
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$13.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

**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.

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AUGUST 14 – 28
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$45++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP

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

CHOPPED CAESAR SALAD
grated grana padano,
torn crouton, cracked pepper

CACIO E PEPE ARANCINI
crispy risotto, pecorino romano,
crushed pepper blend, pesto aioli

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

ZUCCA CHIPS
yum!

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $24)

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

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

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

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic,
torn basil, grana padano

BOLOGNESE PASTA (HOUSE SPECIALTY)
traditional meat sauce, pappardelle,
grana padano, wild oregano, evoo

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

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

SQUID INK TONNARELLI PASTA
tiger shrimp, calamari, fennel pollen,
mint, spicy tomato sauce

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

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

ROASTED SALMON (+ $5)
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

Dessert

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

SALTED CARAMEL BUDINO
espresso fudge, banana, chantilly crème, toasted pecan toffee

For the Table (+ $10.5)

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

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*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.