NORTH ITALIA

Welcome to

DINE LA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

AUGUST 14 – 28
MON – FRI. 11AM – 4PM

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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$35** 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

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

CHOPPED CHICKEN SALAD
heirloom tomato, candied bacon, pickled red onion,
gorgonzola, pine nut, garden her

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola,
red wine vinaigrette

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

ITALIAN SHORT RIB DIP SANDWICH
peperonata, provolone, fennel-onion jam, arugula,
horseradish aioli, rosemary au jus

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

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

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

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

TIE-DYE MARGHERITA PIZZA
mozzarella, fresh basil, evoo, red sauce, basil pesto

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

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

CHICKEN PARMIGIANA VERDE
crushed tomato, basil pesto, provolone,
mozzarella, rigatoni alla vodka

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

Dessert

CHOICE OF GELATO OR SORBETTO
changes daily

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

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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