HOUSTON RESTAURANT WEEKS
AUG 1 - SEPT 7 • 2026
BENEFITING houston foodbank
FOUNDED BY CLEVERLEY STONE

NORTH
ITALIA

Welcome to

HOUSTON RESTAURANT WEEKS

AUGUST 1 – SEPTEMBER 7

HANDMADE WITH LOVE
DINNER
FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Cocktails

NEW ITALIAN SPRITZ +$15
aperol, citrus smash, prosecco

DONATELLA +$15
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon

SOLE TOSCANA +$15
lalo blanco, luxardo del santo, fennel, cucumber, lime

SICILIAN MARGARITA +$15.5
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$15
stranahan's whiskey, mango, italian orange, lemon, ginger

NEAPOLITAN +$15
nikka vodka, pepperoncini, gorgonzola olive

Summer Sips

NORTHADE $15
orange infused lalo tequila, luxardo del santo, melon, pineapple

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 +$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

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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NORTH ITALIA

HANDMADE WITH LOVE DINNER FROM SCRATCH DAILY

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AUGUST 1 – SEPTEMBER 7

$39++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

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

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

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

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

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

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

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

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

CHICKEN SCARPARIELLO
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

GELATO OR SORBETTO
changes daily

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

For the Table (+ $9)

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.