NORTH ITALIA

Welcome to

SAN DIEGO RESTAURANT WEEK

JANUARY 25 – FEBRUARY 1

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Add a featured Beverage

Red Wine

	glass	terzo	bottle
SPARKLING			
Sparkling Rosé, Ferrari, Trento DOC	14	-	56
WHITE			
Fiano, Feudi di San Gregorio, Avellino DOCG	13	17	52
Chardonnay, Frank Family, Napa Valley	16	21	64
RED			
Sangiovese, Fèlsina, Chianti Classico Riserva DOCG	14	18.5	56
tritano, abruzzo			
Pinot Noir, Résonance, Willamette Valley	16	21	64

Spritz

NEW ITALIAN +$16
aperol, citrus smash, prosecco

YOU, ME & CAPRI +$15
campari, peach, sparkling rosé

HUGO +$15.5
smashed basil & mint, fresh citrus, fiorente elderflower, prosecco

Cocktails

BREAKFAST MULE +$14.5
crop meyer lemon vodka, peach, fresh lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$14
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$14.5
nikka vodka, pressed cucumber, house aperitivo blend, basil, lime

ESPRESSO MARTINI +$17
nikka vodka, fresh espresso, borghetti, frangelico, 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
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

00 SPRITZ +$13.5
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA +$13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

JUMP START +$7
2 oz. espresso, chocolate, cream, shaken & served cold

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may bea 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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$30++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

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

BANANA COFFEE CAKE
dark rum butterscotch, caramelized banana, crème fraîche

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, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees

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

STRAWBERRIES & CREAM FRENCH TOAST
cinnamon custard brioche, cannoli cream, butter maple syrup

AMERICANO*
choice of bacon or prosciutto. two eggs, crispy hash potato, grilled bread

MORNING MARKET BOARD
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread

EGGS IN PURGATORY*
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta

TUSCAN HASH*
choice of braised short rib or pulled chicken. fried egg, sweet onion, piquillo pepper, bomba sauce

BREAKFAST CARBONARA PASTA*
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino

POLLO FRITTO*
crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato

SMOKED SALMON AVOCADO TOAST*
caper relish, watermelon radish, toasted pine nut, pickled red onion

BREAKFAST SANDWICH*
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato

BREAKFAST ROSA PIZZA*
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce

HOT ITALIAN STROMBOLI
calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo

GIARDINO STROMBOLI
asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

BISTRO STEAK & EGGS* (+ $5)
sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Sides (+ $6.5)

ITALIAN DONUTS · APPLEWOOD BACON · CRISPY HASH POTATOES · FRESH FRUIT

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