NORTH ITALIA

Welcome to

METROPOLITAN WASHINGTON RESTAURANT WEEKS

AUGUST 24 - SEPTEMBER 16

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Cocktails

COCKTAILS Happy Hour Pricing

SICILIAN MARGARITA +$12
el mayor reposado, grand marnier, italicus, agave, lemon

SOLE TOSCANA +$12
lalo blanco, luxardo del santo, fennel, cucumber, lime

DON GIORGIO +$12
stranahan's whiskey, mango, italian orange, lemon, ginger

POMEGRANATE MULE +$12
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

ESPRESSO MARTINI +$12
nikka vodka, fresh brewed espresso, borghetti, frangelico, oat milk

TURINO OLD FASHIONED +$12
whistlepig piggyback rye, hazelnut, brown sugar, angostura

Summer Sips

PEACH RING SPRITZ $12
aperol, peach, lemon, prosecco

DREAMSICLE MARGARITA $12
casamigos blanco, aperol, orange, vanilla

S'MORE PLEASE $12
basil hayden bourbon, amaro nonino, cacao, toasted marshmallow

CAPRI PUNCH $12
nikka vodka, aperol, mango, pineapple, luxardo cherry, fresh lemon

ORANGE SLICE ZERO PROOF! $10
orange juice, vanilla, pineapple, oat milk

Zero Proof

JUST PEACHY +$11.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13
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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AUGUST 24 - SEPTEMBER 16

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP

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

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

White Truffle Garlic Bread (+ $17)
house-made ricotta, mozzarella, grana padano, fresh herbs

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

ITALIAN COBB
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette

Garlic Knot Sliders

SICILIAN MEATBALL
peperonata, smoked mozzarella, calabrian aioli

CHICKEN PESTO
spicy vodka sauce, provolone, basil pesto

Strombolis

HOT ITALIAN
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo

GIARDINO
roasted mushroom, peperonata, castelvetrano olive, braised kale, fontina

CAPRESE SANDWICH
heirloom tomato, stracciatella, arugula, basil pesto

SPICY ITALIAN GRINDER
soppressata, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera

PARMESAN CHICKEN SANDWICH
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli

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

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

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

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

Dessert

CHOICE OF GELATO OR SORBETTO
changes daily

For the Table (+ $9.5)

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

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