NORTH ITALIA

Welcome to

AUSTIN RESTAURANT WEEKS

AUGUST 28 - SEPTEMBER 13

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Spritz

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

HUGO +$14
smashed basil & mint, fresh citrus, elderflower, prosecco

Cocktails

BREAKFAST MULE +$13
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$13
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$12.5
nikka vodka, cucumber, fiorente, basil, lime

ESPRESSO MARTINI +$15.5
nikka vodka, fresh espresso, borghetti, frangelico, 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

JUMP START +$6.5
2 oz. espresso, chocolate cream, shaken & served cold

**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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$25** PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP

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

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

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

Chef's Board (+ $22.5)

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato, campari glazed nuts, marinated olive, giardiniera, fig jam

Entrees

AMERICANO*
choice of bacon or prosciutto. two eggs, 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

SHORT RIB TUSCAN HASH
fried egg, sweet onion, piquillo pepper, bomba sauce

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

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

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

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

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

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

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

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

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

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

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

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

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

Sides (+ $6.5)

ITALIAN DONUTS • APPLEWOOD BACON • HASH POTATOES • FRESH FRUIT

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