NORTH
ITALIA

LUNCH FIXE

OPEN - 4PM DAILY

$25++ PER PERSON, ONE ITEM PER COURSE

Starters

DAILY SOUP
chef's choice

ITALIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

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

SIMPLE SALAD
leafy greens, fresh torn herbs, banyuls vinaigrette

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

Entrées

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

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

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

GARLIC KNOT SLIDERS
your choice of sicilian meatball or spicy vodka chicken

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

TROTTOLE PESTO PRIMAVERA PASTA
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper

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

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

FUSILLI AL TELEFONO
dinapoli tomato, mozzarella, roasted garlic breadcrumb

TRIPOLINE ALFREDO
grana padano, white vodka crema

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

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

*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.

NORTH ITALIA

LUNCH FIXE

OPEN - 4PM DAILY

ADD A FEATURED COCKTAIL OR ZERO PROOF

Cocktails

SICILIAN MARGARITA +$16.5
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$15.5
stranahan's whiskey, mango, italian orange, lemon, ginger

POMEGRANATE MULE +$16
bacûr gin, pomegranate, lemon, fever tree ginger beer

MEET ME IN CAPRI +$15
limoncello, elderflower, smashed lemon, prosecco

DIAVOLO +$15.5
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

Mini Bar

SUNSET ALIBIS +$11
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran

ORANGE BLOSSOM GIMLET +$11.5
st. george valley gin, italicus, aperol, fresh lemon

PARADISO +$11.5
cazadores blanco, aperol, mango, pineapple, coconut, lime

VENETIAN DAIQUIRI +$11
barbados rum, fresh grapefruit, maraschino, lime

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

JAM SESSION +$11.5
smashed strawberry, pineapple, lime, bubbles

FOOLS GOLD +$11.5
pineapple, banana, lemon, soda

*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.