

NORTH

ITALIA

Happy Hour

MONDAY - FRIDAY
3 P.M. - 6 P.M.

Eat

- \$10** ZUCCA CHIPS 600 cal
- CACIO E PEPE ARANCINI 690 cal
- GARLIC KNOT SLIDERS 900/1000 cal
- SICILIAN MEATBALLS 330 cal
- GRILLED MORTADELLA SKEWERS 800 cal
- MARGHERITA FLATBREAD 900 cal
- DOUBLE PEPPERONI FLATBREAD 940 cal

- \$12** WHITE TRUFFLE GARLIC BREAD 1370 cal
- SMOKED SALMON AVOCADO TOAST* 520 cal
- FRITTO MISTO 690 cal
- PROSCIUTTO DI PARMA 610 cal
- BAKED BURRATA ALLA DIAVOLA 680 cal

Spritz & Snacks

- \$15** YOUR FAVORITE HAPPY HOUR
SPRITZ PAIRED WITH A TRIO OF
SAVORY SNACKS
- zucca chips 100 cal + campari glazed nuts 140 cal
+ marinated castelvetro olives 60 cal

Sangria Social

- \$30** choice of:
**MARGHERITA OR
PEPPERONI FLATBREAD**
and a pitcher of our delicious
HOUSE-MADE RED SANGRIA 1270 cal

Half Off Bottles Of Wine

ALL DAY WEDNESDAY
excludes reserve and happy hour wines

SERVED IN THE BAR

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
*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.

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Featured Italian Wines

GLASS \$10 BOTTLE \$35

140/630 cal

WHITE

GRILLO

feudo montoni, "timpa", sicilia

GRECO DI TUFO

villa matilde, campania

RED

BARBERA

marchesi di gresy, asti

NEGROAMARO

li veli, "pezzo morgana", salice salentino riserva

Craft Cocktails

\$12 SICILIAN MARGARITA 240 cal
el mayor reposado, grand marnier, italicus,
agave, lemon

POMEGRANATE MULE 210 cal
bottega bacûr gin, pomegranate, lemon,
fever tree ginger beer

DIABOLO 210 cal
banhez mezcal, calabrian chili amaro,
tuscan spice, lemon

ESPRESSO MARTINI 360 cal
nikka vodka, fresh brewed espresso, borghetti,
frangelico, oat milk

TURINO OLD FASHIONED 270 cal
whistlepig piggyback rye, hazelnut,
brown sugar, angostura

Spritz

\$10 NEW ITALIAN 140 cal
aperol, citrus smash, prosecco

MEET ME IN CAPRI 230 cal
limoncello, elderflower, smashed lemon, prosecco

HUGO 250 cal
smashed basil & mint, fresh citrus,
elderflower, prosecco

Zero Proof

\$8 PINK SLIP 70 cal
pentire seaward, fresh grapefruit, agave, lemon

FAUX ME TWICE 110 cal
non-alc. sauvignon blanc, strawberry, pineapple,
smashed citrus

PHONY NEGRONI 90 cal
st. agrestis, non-alcoholic

NA SPARKLING WINE 30 cal
zonin, "cuvée zero", veneto (split)

SAUVIGNON BLANC 0.0 30 cal
miguel torres, "serena non-alc.", chile

All Beers \$5.5