

NORTH

ITALIA

Holiday LUNCH FIXE

\$25
*Small Plate
+ Entree*

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OPEN - 4PM DAILY

CHOICE OF A SMALL PLATE AND ENTREE

Small Plates

DAILY SOUP

SIMPLE SALAD

CHOPPED CAESAR SALAD

grated grana padano,
torn crouton, cracked pepper

BRUSCHETTA DUO

roasted cherry tomato, house made ricotta,
roasted butternut squash, brussels sprout leaf,
crushed hazelnut

ARANCINI

crispy risotto, pecorino romano,
crushed pepper blend, pesto aioli

SICILIAN MEATBALLS

creamy polenta, rustic marinara,
grana padano

Entree

SUNDAY NIGHT LASAGNA *NEW!*

short rib, italian sausage,
rustic marinara, provolone, torn basil

TIE DYE MARGHERITA PIZZA

mozzarella, fresh basil, evoo,
red sauce, basil pesto

TORTELLONI AL POMODORO

simple tomato sauce, burro fuso, heirloom cherry
tomato, torn basil, grana padano

BRUSSELS SPROUT AND MEDJOOL PIZZA

rendered pancetta, provolone, panna,
lemon zest, aged pecorino

SHRIMP SCAMPI *OFF-MENU SPECIAL*

heirloom cherry tomato, bucatini,
garlic confit, lemon, basil, grana padano,
herb breadcrumb

CRUSHED MEATBALL RAGU

crispy pancetta, blistered onion,
bucatini, pecorino, wild oregano

TROTTOLE CHICKEN PESTO

sweet basil, shaved garlic,
toasted pine nut, crispy caper

CHICKEN PARMIGIANA VERDE *NEW!*

crushed tomato, basil pesto, provolone,
mozzarella, rigatoni alla vodka

SPICY RIGATONI VODKA

italian sausage, crispy pancetta,
shaved garlic, torn basil, grana padano

STROZZAPRETI

herb-roasted chicken, roasted mushroom,
spinach, parmesan cream,
toasted pine nut

BOLOGNESE *HOUSE SPECIALTY*

traditional meat sauce, pappardelle,
grana padano, wild oregano, evoo

ROASTED SALMON [*+\$5*]

caramelized romanesco, broccolini,
fregola, basil pesto, lemon gremolata, affinato