NORTH
ITALIA

SPRING FIXE

5/11 - 5/31, OPEN - 4PM DAILY

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

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

LITTLE GEM CAESAR
grated grana padano, torn crouton, cracked pepper

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

Entrées

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

GRILLED STEAK PANZANELLA SALAD
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg,
roasted shallot vinaigrette

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

CAPRESE SANDWICH
heirloom tomato, stracciatella, arugula, basil pesto

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

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.