# NORTH

## ITALIA

*Brunch*

# Breakfast

**BANANA COFFEE CAKE** (perfect to share!) 13
dark rum butterscotch, caramelized banana, crème fraîche 1850 cal

**STRAWBERRIES & CREAM FRENCH TOAST** 16.5
cinnamon custard brioche, cannoli cream, butter maple syrup 1660 cal

**AMERICANO*** 17.5
*choice of bacon or prosciutto*, two eggs, hash potatoes, grilled bread 880-1180 cal

**FONTINA & RICOTTA OMELETTE** 19
chives, toasted ciabatta, hash potatoes 1160 cal

**EGGS IN PURGATORY*** 17
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta 760 cal

**BREAKFAST CARBONARA PASTA*** 19
poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino 950 cal

**POLLO FRITTO*** 19
crispy chicken breast, italian sausage gravy, sunny-side up eggs, hash potatoes 1220 cal

**BRAISED SHORT RIB HASH*** 19
fried egg, sweet onion, piquillo pepper, bomba sauce 1310 cal

**SMOKED SALMON AVOCADO TOAST*** 18
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal

**THE BREAKFAST SANDWICH*** 19
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato 2330 cal

**BISTRO STEAK & EGGS*** 24
sunny-side up eggs, calabrian potato hash, rosemary bearnaise 1350 cal

# Sides 7

**ITALIAN DONUTS** 490 cal ▪ **APPLEWOOD BACON** 490 cal
**HASH POTATOES** 420 cal ▪ **FRESH FRUIT** 60 cal

# Starters

(perfect to share!)

**GRILLED BREAD & GOOD OLIVE OIL** 10
grana padano & herbs 890 cal

**ZUCCA CHIPS** 12
(yum!) 600 cal

**GRILLED ARTICHOKE** 16.5
sea salt, agrumato, lemon aioli 510 cal

**PROSCIUTTO DI PARMA** 16.5
zeppole (italian fritters), apricot mostarda 610 cal

**WHITE TRUFFLE GARLIC BREAD** 17
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

**BAKED BURRATA ALLA DIAVOLA** 16.5
spicy tomato sauce, garlic bread 680 cal

**ITALIAN MEATBALLS** 18
creamy polenta, rustic marinara, grana padano 670 cal

**CACIO E PEPE ARANCINI** 15.5
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

**CRISPY EGGPLANT PARMESAN** 17
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

**CALAMARI FRITTI** 19
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal

**WILD SHRIMP SCAMPI** 19.5
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal

**YELLOWTAIL CRUDO*** 20
castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal

**BEEF CARPACCIO*** 19
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal

**BURRATA DI STAGIONE** 17.5
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 cal

**DAILY SOUP** 11.5

# Garlic Knot Sliders

served with fresh greens (100 cal) or parmesan herb fries (650 cal)

**SICILIAN MEATBALL** 16.5
peperonata, smoked mozzarella, calabrian aioli 900 cal

**SPICY VODKA CHICKEN** 16.5
provolone, basil pesto 960 cal

# Sandwiches

served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)

**ITALIAN SHORT RIB DIP** 18.5
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal

**PARMESAN CHICKEN** 18
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal

**SPICY ITALIAN GRINDER** 18
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera 1340 cal

Tipping is entirely voluntary. For the convenience of our guests, we add a 20% suggested tip to parties of 7 or more, but payment of that amount is not required.
Our guests always have the right to determine how much they'd like to tip

## Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 14 (360 cal)

**SIMPLE** 12
leafy greens, fresh torn herbs, banyuls vinaigrette 550 cal

**LITTLE GEM CAESAR** 16.5
grana padano, roasted garlic crouton 1100 cal

**ARUGULA & AVOCADO** 16
shaved fennel, lemon, grana padano, evoo 240 cal

**KALE & GOAT CHEESE** 16.5
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

**CHOPPED CHICKEN** 19
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal

**SEASONAL VEGETABLE** 18
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

**ITALIAN COBB** 18.5
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

**HEIRLOOM BEET & CHICKEN** 18.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal

**GRILLED STEAK PANZANELLA** 22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal

## Pizza

make it bomba style for the crust +5 adds 270 cal / substitute gluten-free crust +4 removes 50-110 cal

**BREAKFAST ROSA*** 22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce 1840 cal

**MARGHERITA** make it **TIE DYE** +3 22
mozzarella, fresh basil, red sauce, evoo 1270 cal

**HOT HONEY & SMOKED PROSCIUTTO** 24
scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal

**DOUBLE PEPPERONI** 23
mozzarella, ricotta, grana padano 1630 cal

**FUNGHI** 24
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal

**CACIO E PEPE** 22
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal

**SPICY MEATBALL** 23
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal

**PROSCIUTTO** 24
mission fig, fontina, rosemary, black truffle honey 1600 cal

**THE PIG** 24
pepperoni, calabrese, sopressata, italian sausage 1480 cal

## Fresh Pasta & Entrées

substitute gluten-free pasta (removes 30-310 cal) or vegetable noodles (removes 180-450 cal) +3.5

**FUSILLI AL TELEFONO** 19
dinapoli tomato, mozzarella, roasted garlic breadcrumb 1140 cal

**TRIPOLINE ALFREDO** (the modern classic) 21
grana padano, white vodka crema 1480 cal

**SPICY RIGATONI VODKA** 25.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

**AGNOLOTTI AL POMODORO** 24
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

**TROTTOLE CHICKEN PESTO** 25
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

**BOLOGNESE** (house specialty) 26.5
traditional meat sauce, pappardelle, grana padano, wild oregano 1170 cal

**BRAISED SHORT RIB LUMACHE** 26
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1600 cal

**STROZZAPRETI** 25
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 1650 cal

**CRUSHED MEATBALL RAGU** 23
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal

**SUNDAY NIGHT LASAGNA** 25
braised short rib, italian sausage, rustic marinara, provolone, garlic bread 940 cal

**SQUID INK TONNARELLI** 27
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal

**RICOTTA CAVATELLI** 27
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal

**CHICKEN PARMESAN** 28
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1600 cal

**ROASTED SALMON*** 27
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1160 cal

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

## Spritz
Ⓒ glass Ⓑ bottle

**HUGO** 15.5
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

**NEW ITALIAN** 15.5
aperol, citrus smash, prosecco 140 cal

**MIMOSAS & BELLINIS** Ⓒ13.5 Ⓑ58
orange juice, grapefruit, blood orange or peach 140-630 cal

**MEET ME IN CAPRI** 15
limoncello, elderflower, smashed lemon, prosecco 250 cal

**GRAPEFRUIT G&T** 14.5
italian fig gin, ramazzotti rosato, fever tree medi tonic 200 cal

**BLOOD ORANGE** 15
aperol, italicus, blood orange, sparkling rosé 190 cal

## Cocktails

**BREAKFAST MULE** 14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

**GIADA** 14
nikka vodka, cucumber, fiorente, basil, lime 210 cal

**PALERMO** 13.5
cazadores blanco, ginger, blood orange, fresh lemon 180 cal

**SPARKLING ROSÉ SANGRIA** 14.5
rosé wine, elderflower, peach, fresh berries 290 cal

**PEAR PRESSURE** 15.5
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

**CARAJILLO** 14
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

**SICILIAN MARGARITA** 16.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

**ESPRESSO MARTINI** 16.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

**TURINO OLD FASHIONED** 16.5
whistlepig rye, hazelnut, brown sugar, angostura 270 cal

**TUSCAN BLOODY MARY** 13.5
spicy infused tito's vodka, tuscan spice blend, charcuterie 290 cal

## Zero Proof

**JUST PEACHY** 11.5
white peach, raspberry, lemon, ginger beer 150 cal

**FOOLS GOLD** 11.5
pineapple, banana, lemon, bubbles 150 cal

**PINK SLIP** 12
pentire seaward, fresh grapefruit, agave, lemon 70 cal

**WAKE UP CALL** 7
shaken espresso, tiramisu cold foam, chocolate pearls 170 cal

**PINA NO-LADA** 11.5
coconut, pineapple, fresh lime, bubbles 180 cal

**JAM SESSION** 11.5
smashed strawberry, lime, soda 120 cal

**FAUX ME TWICE** 12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

**PHONY NEGRONI** 12
st. agrestis n/a 90 cal

## Bubbles & Sangria
Ⓒ glass Ⓑ bottle Ⓟ pitcher

**NON-ALCOHOLIC PROSECCO** 12
zonin "cuvèe zero", veneto 30 cal (split)

**PROSECCO** Ⓒ12.5 Ⓑ50
bottega "il vino dei poeti", veneto 140/630 cal

**SPARKLING ROSÉ** Ⓒ12.5 Ⓑ50
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

**RED SANGRIA** Ⓒ12.5 Ⓟ44
brandy, blood orange, red wine, raspberry 320/1270 cal

## Rosé Wine

| 140 cal / 190 cal / 630 cal | glass | terzo | bottle |
|---|---|---|---|
| **MONTEPULCIANO**<br>garofoli "kòmaros", còner o rosato | 12.5 | 16.5 | 50 |

## White Wine

| 140 cal / 190 cal / 630 cal | glass | terzo | bottle |
|---|---|---|---|
| **SAUVIGNON BLANC 0.0**<br>miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal | 11 | 14.5 | 44 |
| **PINOT GRIGIO**<br>barone fini, valdadige | 13 | 17 | 52 |
| **VERMENTINO**<br>pala "soprasole", sardinia | 11.5 | 15.5 | 46 |
| **GRECO DI TUFO**<br>villa matilde, campania | 12 | 16 | 48 |
| **GRILLO**<br>feudo montoni "timpa", sicily | 13 | 17 | 52 |
| **RIESLING**<br>loosen bros. "dr. l", mosel | 12 | 16 | 48 |
| **MOSCATO D'ASTI**<br>vietti, piedmont | 12.5 | 16.5 | 50 |
| **SAUVIGNON BLANC**<br>vavasour, awatere valley, nz | 12.5 | 16.5 | 50 |
| **SAUVIGNON BLANC**<br>duckhorn, north coast | 15.5 | 20.5 | 62 |
| **CHARDONNAY**<br>edna valley, central coast | 12.5 | 16.5 | 50 |
| **CHARDONNAY**<br>bollini "barricato 40", trentino | 14.5 | 19 | 58 |
| **CHARDONNAY**<br>gary farrell, russian river valley | 16.5 | 22 | 66 |

## Red Wine

| 140 cal / 190 cal / 630 cal | glass | terzo | bottle |
|---|---|---|---|
| **CHIANTI CLASSICO**<br>borgo scopeto, tuscany | 14 | 18.5 | 56 |
| **MONTEPULCIANO D'ABRUZZO**<br>umani ronchi "podere", abruzzo | 12.5 | 16.5 | 50 |
| **PINOT NOIR**<br>bottega vinaia, trentino | 13 | 17 | 52 |
| **PINOT NOIR**<br>valravn, sonoma county | 16 | 21 | 64 |
| **BARBERA**<br>marchesi di gresy, asti | 13 | 17 | 52 |
| **NEBBIOLO LANGHE**<br>marchesi di barolo "sbirolo", piedmont | 15 | 20 | 60 |
| **SUPER TUSCAN**<br>ornellaia "le volte", tuscany | 17.5 | 23 | 70 |
| **BAROLO**<br>fontanafredda "silver label", piedmont | 17.5 | 23 | 70 |
| **MERLOT**<br>st. francis, sonoma county | 12.5 | 16.5 | 50 |
| **MALBEC**<br>portillo, mendoza | 13 | 17 | 52 |
| **NEGROAMARO**<br>li veli "pezzo morgana", salice salentino riserva | 14 | 18.5 | 56 |
| **CABERNET SAUVIGNON**<br>di majo norante, molise | 13 | 17 | 52 |
| **CABERNET SAUVIGNON**<br>paul dolan vineyards, mendocino county | 15 | 20 | 60 |
| **CABERNET SAUVIGNON**<br>iconoclast "by chimney rock", napa valley | 17.5 | 23 | 70 |
| **PROPRIETARY RED BLEND**<br>delille cellars "d2", columbia valley | 17.5 | 23 | 70 |

## Beer
7-9 100-270 cal per serving

**LOCAL DRAFT**
**HUSS** "scottsdale blonde"
**WALTER STATION** "hazing arizona ipa"
**SAN TAN** "moon juice galactic ipa"

**LOCAL BOTTLES & CANS**
**HUSS** "devil's halo lager"
**PAPAGO** "orange blossom wheat"
**GRAND CANYON** "sunset amber ale"

**IMPORTS, ETC.** **PERONI** (draft) ▪ **COORS LIGHT** ▪ **MODELO** ▪ **ATHLETIC** "upside dawn n/a golden ale"

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