# NORTH

## ITALIA

*Lunch*

## Starters

(perfect to share!)

**GRILLED BREAD & GOOD OLIVE OIL** 9.5
grana padano & herbs 890 cal

**ZUCCA CHIPS** 11
(yum!) 600 cal

**GRILLED ARTICHOKE** 16
sea salt, agrumato, lemon aioli 510 cal

**PROSCIUTTO DI PARMA** 16
zeppole (italian fritters), apricot mostarda 610 cal

**WHITE TRUFFLE GARLIC BREAD** 16.5
house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal

**BAKED BURRATA ALLA DIAVOLA** 16
spicy tomato sauce, garlic bread 680 cal

**CACIO E PEPE ARANCINI** 15
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 850 cal

**CRISPY EGGPLANT PARMESAN** 16.5
fresh mozzarella, spicy vodka sauce, torn basil 710 cal

**BURRATA DI STAGIONE** 17
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 730 cal

**CALAMARI FRITTI** 18
house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal

**WILD SHRIMP SCAMPI** 19
blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal

**ITALIAN MEATBALLS** 17
creamy polenta, rustic marinara, grana padano 670 cal

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

**SMOKED SALMON AVOCADO TOAST*** 17
caper relish, watermelon radish, toasted pine nut, pickled red onion 520 cal

**DAILY SOUP** 11

## 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
grana padano, roasted garlic crouton 1100 cal

**ARUGULA & AVOCADO** 15
shaved fennel, lemon, grana padano, evoo 240 cal

**KALE & GOAT CHEESE** 16
roasted butternut squash, dates, candied nuts, zucca honey vinaigrette 770 cal

**CHOPPED CHICKEN** 18
heirloom tomato, candied bacon, pickled red onion, gorgonzola, pine nut, garden herb 920 cal

**SEASONAL VEGETABLE** 17
roasted brussels sprout, cauliflower, grilled broccolini, golden raisin, crushed hazelnut, white balsamic vinaigrette 650 cal

**ITALIAN COBB** 18
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal

**HEIRLOOM BEET & CHICKEN** 18
avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1040 cal

**GRILLED STEAK PANZANELLA** 21
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal

## Garlic Knot Sliders

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

**SICILIAN MEATBALL** 16
peperonata, smoked mozzarella, calabrian aioli 900 cal

**SPICY VODKA CHICKEN** 16
provolone, basil pesto 960 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.

## Pizza

make it bomba style for the crust +5 adds 270 cal / substitute gluten-free crust +4 removes 50-110 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** — 23
roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal

**CACIO E PEPE** — 21
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

## Lunch Specialties

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

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

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

**CHICKEN PARMIGIANA VERDE** — 18.5
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka 1360 cal

**CRISPY CHICKEN PICCATA** — 21
strozzapreti, artichoke, lemon, caper, arugula, roasted chicken jus 1150 cal

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

## Fresh Pasta, Made Daily

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

**TROTTOLE PESTO PRIMAVERA** — 21
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper 1220 cal

**TRIPOLINE ALFREDO** (the modern classic) — 20
grana padano, white vodka crema 1480 cal

**SPICY RIGATONI VODKA** — 25
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1630 cal

**AGNOLOTTI AL POMODORO** — 23
ricotta, pecorino, simple tomato sauce, basil oil 1030 cal

**TROTTOLE CHICKEN PESTO** — 24
sweet basil, shaved garlic, toasted pine nut, crispy caper 1370 cal

**BOLOGNESE** (house specialty) — 26
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** — 24
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** — 24
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** — 27
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1600 cal

## For The Table 10

**SPICY BROCCOLINI** 360 cal • **GRILLED ASPARAGUS** 300 cal • **ROASTED MUSHROOMS** 790 cal
**ROASTED BUTTERNUT SQUASH POLENTA** 730 cal • **GLAZED CHIOGGIA BEETS** 330 cal
**CRISPY BRUSSELS SPROUTS** 530 cal • **WINTER VEGETABLE RISOTTO** 810 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.

## Mini Bar
easy to drink. easier to order.

**SUNSET ALIBIS** 10
tito's vodka, ramazzotti rosato, peach, lemon, dash of cran 140 cal

**ORANGE BLOSSOM GIMLET** 10.5
st. george valley gin, italicus, aperol, fresh lemon 180 cal

**PARADISO** 10.5
cazadores blanco, aperol, mango, pineapple, coconut, lime 180 cal

**VENETIAN DAIQUIRI** 10
barbados rum, fresh grapefruit, maraschino, lime 150 cal

## Cocktails

**NEW ITALIAN SPRITZ** 15
aperol, citrus smash, prosecco 140 cal

**MEET ME IN CAPRI** 14.5
limoncello, elderflower, smashed lemon, prosecco 250 cal

**PEAR PRESSURE** 15
grey goose pear, luxardo bianco, ginger, fresh lemon 260 cal

**ROMAN HOLIDAY** 15
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

**DONATELLA** 15
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

**POMEGRANATE MULE** 15
bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

**SOLE TOSCANO** 15.5
lalo blanco, luxardo del santo, cucumber, lime 240 cal

**SICILIAN MARGARITA** 15.5
el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

**DIAVOLO** 15
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

**DON GIORGIO** 15
stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

**NEAPOLITAN** 15
nikka vodka, pepperoncini, gorgonzola olive 240 cal

**TURINO OLD FASHIONED** 16
whistlepig rye, hazelnut, brown sugar, angostura 270 cal

## Zero Proof

**JUST PEACHY** 10.5
white peach, raspberry, lemon, ginger beer 150 cal

**FOOLS GOLD** 10.5
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
coconut, pineapple, fresh lime, bubbles 180 cal

**JAM SESSION** 10.5
smashed strawberry, lime, soda 120 cal

**FAUX ME TWICE** 12
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 | 12.5 | 16.5 | 50 |
| **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 | 11.5 | 15.5 | 46 |
| **MOSCATO D'ASTI**<br>vietti, piedmont | 12 | 16 | 48 |
| **SAUVIGNON BLANC**<br>vavasour, awatere valley, nz | 12.5 | 16.5 | 50 |
| **SAUVIGNON BLANC**<br>duckhorn, north coast | 15 | 20 | 60 |
| **CHARDONNAY**<br>edna valley, central coast | 12 | 16 | 48 |
| **CHARDONNAY**<br>bollini "barricato 40", trentino | 14 | 18.5 | 56 |
| **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 | 13.5 | 18 | 54 |
| **MONTEPULCIANO D'ABRUZZO**<br>umani ronchi "podere", abruzzo | 12.5 | 16.5 | 50 |
| **PINOT NOIR**<br>bottega vinaia, trentino | 12.5 | 16.5 | 50 |
| **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 | 22.5 | 68 |
| **BAROLO**<br>fontanafredda "silver label", piedmont | 17.5 | 23 | 70 |
| **MERLOT**<br>st. francis, sonoma county | 12 | 16 | 48 |
| **MALBEC**<br>portillo, mendoza | 12 | 16 | 48 |
| **NEGROAMARO**<br>li veli "pezzo morgana", salice salentino riserva | 14 | 18.5 | 56 |
| **CABERNET SAUVIGNON**<br>di majo norante, molise | 12 | 16 | 48 |
| **CABERNET SAUVIGNON**<br>paul dolan vineyards, mendocino county | 14 | 18.5 | 56 |
| **CABERNET SAUVIGNON**<br>iconoclast "by chimney rock", napa valley | 16.5 | 22 | 66 |
| **PROPRIETARY RED BLEND**<br>delille cellars "d2", columbia valley | 17 | 22.5 | 68 |

## Beer
6.75-9 100-270 cal per serving

### LOCAL DRAFT
**LENNY BOY** "czech please pilsner"
**LEGION** "juicy jay ipa"
**NODA** "hop drop 'n roll ipa"

### LOCAL BOTTLES & CANS
**APPALACHIAN MOUNTAIN** "southern apple cider"
**OLD MECKLENBURG** "copper altbier"
**LENNY BOY** "triple berry jam sour" (16 oz.)

**IMPORTS, ETC.** **PERONI** (draft) ▪ **STELLA** ▪ **COORS LIGHT** ▪ **MODELO** ▪ **ATHLETIC** "run wild n/a ipa"

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