NORTH ITALIA

Welcome to

QUEEN'S FEAST: CHARLOTTE RESTAURANT WEEK

JULY 24 – AUGUST 2

Add a featured Cocktail or Zero Proof

Spritz

NEW ITALIAN SPRITZ +$15
aperol, citrus smash, prosecco

HUGO +$14
smashed basil & mint, fresh citrus, elderflower, prosecco

Summer Sips

TOASTER JAM $15
buffalo trace bourbon, smashed blackberry, strawberry pop-tarts, lemon

DREAMSICLE MARGARITA $15
casamigos blanco, aperol, orange, vanilla

S'MORE PLEASE $15
basil hayden bourbon, amaro nonino, cacao, toasted marshmallow

CAPRI PUNCH $15
nikka vodka, aperol, mango, pineapple, luxardo cherry, fresh lemon

ORANGE SLICE ZERO PROOF! $12
orange juice, vanilla, pineapple, oat milk

Cocktails

BREAKFAST MULE +$13
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$13
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$12.5
nikka vodka, cucumber, fiorente, basil, lime

ESPRESSO MARTINI +$15.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

Zero Proof

JUST PEACHY +$10
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$12.5
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$12.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

JUMP START +$6.5
2 oz. espresso, chocolate cream, shaken & served cold

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NORTH
ITALIA

HANDMADE WITH LOVE
BRUNCH
FROM SCRATCH DAILY

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QUEEN'S FEAST: CHARLOTTE RESTAURANT WEEK

JULY 24 – AUGUST 2

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

ZUCCA CHIPS
(yum!)

BANANA COFFEE CAKE
dark rum butterscotch, caramelized banana, crème fraîche

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

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

Chef's Board (+ $22.5)

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

Entrees

STRAWBERRIES & CREAM FRENCH TOAST
cinnamon custard brioche, cannoli cream, butter maple syrup

AMERICANO*
choice of bacon or prosciutto. two eggs, hash potato, grilled bread

MORNING MARKET BOARD
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread

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

SHORT RIB TUSCAN HASH*
fried egg, sweet onion, piquillo pepper, bomba sauce

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

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

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

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

TROTTOLE PESTO PRIMAVERA PASTA
zucchini, roasted pepper, sweet basil, toasted pine nut, crispy caper

SPICY RIGATONI VODKA PASTA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

TIE-DYE MARGHERITA PIZZA
mozzarella, fresh basil, evoo, red sauce, basil pesto

CHICKEN PARMIGIANA VERDE
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka

BISTRO STEAK& EGGS (+ $5)
sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Sides (+ $6.5)

ITALIAN DONUTS • APPLEWOOD BACON • HASH POTATOES • FRESH FRUIT

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