NORTH ITALIA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Welcome to

QUEEN'S FEAST: CHARLOTTE RESTAURANT WEEK

JULY 24 – AUGUST 2

Add a featured Cocktail or Zero Proof

Cocktails

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

DONATELLA +$15
gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon

SOLE TOSCANA +$15
lalo blanco, luxardo del santo, fennel, cucumber, lime

SICILIAN MARGARITA +$15.5
el mayor reposado, grand marnier, italicus, agave, lemon

DON GIORGIO +$15
stranahan's whiskey, mango, italian orange, lemon, ginger

NEAPOLITAN +$15
nikka vodka, pepperoncini, gorgonzola olive

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

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

**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.

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$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

GRILLED ARTICHOKE
sea salt, agrumato, lemon aioli

CHOPPED CAESAR SALAD
grated grana padano, torn crouton, cracked pepper

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22.5)

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

Entrees

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

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

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

Garlic Knot Sliders

SICILIAN MEATBALL
peperonata, smoked mozzarella, calabrian aioli

CHICKEN PESTO
spicy vodka sauce, provolone, basil pesto

Strombolis

HOT ITALIAN
italian sausage, calabrese, red onion, piquillo pepper, mozzarella, fontina, sugo

GIARDINO
roasted mushroom, peperonata, castelvetrano olive, braised kale, fontina

SPICY ITALIAN GRINDER SANDWICH
sopressatta, calabrese, pistachio mortadella, provolone, piquillo pepper, cherry tomato, giardiniera

ITALIAN SHORT RIB DIP SANDWICH
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus

AGNOLOTTI AL POMODORO
ricotta, pecorino, simple tomato sauce, basil

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 SCARPARIELLO
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta

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

For the Table (+ $9)

SPICY BROCCOLINI · GRILLED ASPARAGUS · ROASTED MUSHROOMS
GLAZED CHIOGGIA BEETS · SWEET CORN & FONTINA POLENTA
SUMMER VEGETABLE RISOTTO

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