NORTH ITALIA

DINNER FIXE

$45++ PER PERSON, ONE ITEM PER COURSE

Starters

DAILY SOUP
chef's choice

SIMPLE SALAD
leafy greens, fresh torn herbs, banyuls vinaigrette

ARUGULA & AVOCADO SALAD
shaved fennel, lemon, grana padano, evoo

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

FRITTO MISTO
calamari, zucchini, house giardiniera, calabrian aioli, grilled lemon

BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

Entrées

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

SHRIMP SCAMPI PASTA
heirloom cherry tomato, pappardelle, garlic confit, lemon, basil, grana padano, herb breadcrumb

TRIPOLINE ALFREDO WITH CHICKEN
grana padano, white vodka crema

CRISPY CHICKEN PICCATA
strozzapreti, artichoke, lemon, caper, arugula, roasted chicken jus

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

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

BOLOGNESE HOUSE SPECIALTY
traditional meat sauce, pappardelle, grana padano, wild oregano

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

HOT HONEY & SMOKED PROSCIUTTO PIZZA
scamorza, speck, calabrian honey, arugula, pecorino toscano

CHICKEN PARMESAN
crushed tomato, aged provolone, mozzarella, parmesan rigatoni

ROASTED SALMON* (+5)
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

BRAISED SHORT RIB MARSALA (+10)
beech mushroom, heirloom carrot, roasted brussel sprout, black truffle risotto, affinato

Dessert

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

SALTED CARAMEL BUDINO
espresso fudge, banana, chantilly crème, toasted pecan toffee

*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.

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ADD A FEATURED COCKTAIL OR ZERO PROOF

Cocktails

SICILIAN MARGARITA +$16.5
el mayor reposado, grand marnier, italicus, agave, lemon

SOLE TOSCANA +$16
lalo blanco, luxardo del santo, fennel, cucumber, lime

DON GIORGIO +$15.5
stranahan's whiskey, mango, italian orange, lemon, ginger

POMEGRANATE MULE +$16
bacûr gin, pomegranate, lemon, fever tree ginger beer

ESPRESSO MARTINI +$16.5
nikka vodka, fresh brewed espresso, borghetti, frangelico, oat milk

TURINO OLD FASHIONED +$16.5
whistlepig rye, hazelnut, brown sugar, angostura

NEW ITALIAN SPRITZ +$15.5
aperol, citrus smash, prosecco

ROMAN HOLIDAY +$15.5
coconut infused rums, aperol, pineapple, lemon, black walnut

DIAVOLO +$15.5
banhez mezcal, calabrian chili amaro, tuscan spice, lemon

Zero Proof

JUST PEACHY +$11.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

JAM SESSION +$11.5
smashed strawberry, pineapple, lime, bubbles

FOOLS GOLD +$11.5
pineapple, banana, lemon, soda

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