NORTH
ITALIA

Welcome to

DINE LA

HANDMADE WITH LOVE
LUNCH
FROM SCRATCH DAILY

JANUARY 23 – FEBRUARY 6
MONDAY – FRIDAY 11AM – 4PM

THE ENTIRE TABLE IS NOT REQUIRED TO PARTICIPATE.

Add a featured Cocktail or Zero Proof

Featured Wines

G glass T terzo B bottle

SPARKLING
Sparkling Rosé, Ferrari, Trento DOC G$14 B$56

WHITE
Fiano, Feudi di San Gregorio, Avellino DOCG G$13 T$17 B$52

Chardonnay, Frank Family, Napa Valley G$16 T$21 B$64

RED
Sangiovese, Fèlsina, Chianti Classico Riserva DOCG G$14 T$18.5 B$56

Pinot Noir, Résonance, Willamette Valley G$16 T$21 B$64

Cocktails

NEW ITALIAN SPRITZ +$16
aperol, citrus smash, prosecco

SICILIAN MARGARITA +$17
el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA +$13
brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +$18
whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +$16.5
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

Zero Proof

JUST PEACHY +$12.5
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$12.5
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$13
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

00 SPRITZ +$13.5
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA +$13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may bea 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

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

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $24)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees

CHOPPED CHICKEN SALAD
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette

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

Garlic Knot Sliders

SICILIAN MEATBALL
peperonata, smoked mozzarella, calabrian aioli

CHICKEN PESTO
spicy vodka sauce, provolone, pesto

Strombolis

HOT ITALIAN
calabrese salami, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo

GIARDINO
asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

EGGPLANT PARMESAN SANDWICH
smoked mozzarella, crushed tomato sauce, peperonata, pepperoncini aioli, arugula

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

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

TORTELLONI AL POMODORO
simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano

PESTO PRIMAVERA PASTA
trottole, roasted peppers, zucchini, sweet basil, shaved garlic, toasted pine nut, crispy caper

CRUSHED MEATBALL RAGU
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano

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

For the Table (+ $10.5)

SPICY BROCCOLINI · TUSCAN KALE & SPINACH · GRILLED ASPARAGUS
ROASTED MUSHROOMS · GLAZED CHIOGGIA BEETS · CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA · ROASTED FINGERLING POTATOES

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