NORTH ITALIA

Welcome to

DINE LA

JANUARY 23 – FEBRUARY 6
SATURDAY + SUNDAY 10AM – 4PM

THE ENTIRE TABLE IS NOT REQUIRED TO PARTICIPATE.

Add a featured Cocktail or Zero Proof

Featured Wines

Ⓖ glass Ⓣ terzo Ⓑ bottle

SPARKLING

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

WHITE

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

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

RED

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

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

JUMP START +$7
2 oz. espresso, chocolate, cream, shaken & served cold

**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.

NORTH
ITALIA

Welcome to

DINE LA

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

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SATURDAY + SUNDAY 10AM – 4PM

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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

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

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

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

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

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

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

TUSCAN HASH*
choice of braised short rib or pulled chicken. fried egg, sweet onion, piquillo pepper, bomba sauce

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

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

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

BREAKFAST SANDWICH*
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato

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

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

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

BREAKFAST ROSA PIZZA*
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce

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

Sides (+ $6.5)

ITALIAN DONUTS · APPLEWOOD BACON · CRISPY HASH POTATOES · FRESH FRUIT

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