NORTH ITALIA

Welcome to

DINE LA

HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

JANUARY 23 – FEBRUARY 6

SUNDAY - THURSDAY 4PM – 10PM, FRIDAY + SATURDAY 4PM – 11PM

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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$55++ PER PERSON, ONE ITEM PER COURSE

Small Plates

LITTLE GEM CAESAR
grated grana padano, torn crouton, cracked pepper

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

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

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

CRISPY EGGPLANT PARMESAN
fresh mozzarella, spicy vodka sauce, torn basil

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Classico Board (+ $24)

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

Entrees

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

TROTTOLE CHICKEN PESTO
sweet basil, shaved garlic, toasted pine nut, crispy caper

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

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

BRAISED SHORT RIB LUMACHE
grana padano crema, horseradish gremolata, herb breadcrumb, arugula

SQUID INK TONNARELLI
tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage, rustic marinara, ricotta, provolone

RICOTTA CAVATELLI
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil

CHICKEN SCARPARIELLO
sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus

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

ROASTED SALMON
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

SEARED SCALLOPS (+ $10)
butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot

Dessert

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

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

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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