NORTH ITALIA

HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

Welcome to

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 22-29, 2024

Add a featured Cocktail!

Cocktails

NEW ITALIAN SPRITZ $15.5
aperol, citrus smash, prosecco

SICILIAN MARGARITA $16.5
el mayor reposado, grand marnier, montenegro, fresh citrus

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

GOLDEN FIG OLD FASHIONED $17.5
fig infused piggyback rye, strega, brown sugar, angostura, brandied figs

POMEGRANATE MULE $16.5
bottega bacûr gin, pomegranate

**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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$45** PER PERSON, ONE ITEM PER COURSE

Starter

Chef's Charcuterie Plate VEGETARIAN OPTION AVAILABLE

prosciutto, calabrese salami, speck, toscana cheese, house whipped ricotta & caponata, orange fennel mostarda, castelvetrano olives, marcona almonds, grilled bread

Entree

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

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

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

PORK MILANESE
smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon

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

BRAISED SHORT RIB +$6
grilled asparagus, heirloom carrot, roasted fennel, mascarpone polenta, short rib jus

GRILLED BRANZINO +$6
roasted fennel, broccolini, snap pea, rainbow cauliflower, fingerling potatoes, cipollini, lemon caper butter

Dessert

BLACKBERRY BRULEE BUTTER CAKE
a bruleed blackberry butter cake on top of a marsala zabaglione custard, topped with oat crumble, blackberry compote and basil

LEMON OLIVE OIL CAKE
lemon curd, wild blueberry compote

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

Sides (+ 10.5)

SPICY BROCCOLINI · GRILLED ASPARAGUS · TUSCAN KALE & SPINACH
ROASTED SEASONAL VEGETABLES · ROASTED FINGERLING POTATO
GLAZED CHIOGGIA BEETS · SWEET CORN & FONTINA POLENTA

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