NORTH
ITALIA

HANDMADE WITH LOVE
LUNCH
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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$35++ PER PERSON, ONE ITEM PER COURSE

Starter

LITTLE GEM CAESAR
grated grana padano, herb breadcrumb, cracked pepper

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

HEIRLOOM TOMATO & BURRATA
crispy ciabatta, arugula, shaved red onion, calabrian vinaigrette

Entree

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

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

STROZZAPRETI
herb-roasted chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream

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

HOT ITALIAN STROMBOLI (NEW)
calabrese salami, italian sausage, grilled piquillo pepper, red onion, ricotta, provolone, smoked mozzarella, house red sauce

GIARDINO STROMBOLI (NEW)
spinach, asparagus, grilled piquillo pepper, red onion, ricotta, provolone, mozzarella, house pesto

Dessert

CHOICE OF GELATO OR SORBET
served with an italian cookie

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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