NORTH ITALIA

Welcome to

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 13 - 20

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Add a featured Cocktail or Zero Proof

Spritz

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

HUGO +$15.5
smashed basil & mint, fresh citrus, elderflower, prosecco

Cocktails

BREAKFAST MULE +$14.5
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$14
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$14.5
nikka vodka, cucumber, fiorente, basil, lime

ESPRESSO MARTINI +$17
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

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
n/a sauvignon blanc, strawberry, pineapple, smashed citrus

00SPRITZ +$13.5
mionetto n/a aperitivo, crushed lemon, bubbles

LA SPEZIA +$13.5
pentire n/a, blood orange, honey, lemon

PHONY NEGRONI +$12
st. agrestis n/a

JUMP START +$7.5
2 oz. espresso, chocolate cream, shaken & served cold

**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.

NORTH ITALIA

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Welcome to

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 13 - 20

$30++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP

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

CHOPPED CAESAR SALAD
grated grana padano, torn crouton, cracked pepper

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

White Truffle Garlic Bread (+ $18.5)

house-made ricotta, mozzarella, grana padano, fresh herbs

Entrees

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

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

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

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

SHORT RIB TUSCAN HASH
fried egg, sweet onion, piquillo pepper, bomba sauce

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

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

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

AGNOLOTTI AL POMODORO PASTA
ricotta, pecorino, simple tomato sauce, basil

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

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

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

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

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

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

ROASTED SALMON (+5)
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

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

Dessert

CHOICE OF GELATO OR SORBETTO
changes daily

Sides (+ $7)

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

++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.