NORTH

ITALIA

Welcome to

METROPOLITAN RESTAURANT WEEK

HANDMADE WITH LOVE
DINNER
FROM SCRATCH DAILY

JANUARY 27 - FEBRUARY 2, 2025

Add a featured Cocktail!

Cocktails

NEW ITALIAN SPRITZ +$17
aperol, citrus smash, prosecco

SICILIAN MARGARITA +$17
el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA +$14
brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +$18
whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +$17
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

*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.

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

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$55++ PER PERSON, ONE ITEM PER COURSE

Starter

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

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

BURRATA DI STAGIONE
red wine poached pear, sicilian pistachio crumble, affinato, grilled ciabatta

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

Entree

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

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

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

LASAGNA BIANCA AL FORNO
braised short rib, grana padano, provolone, mozzarella, herb breadcrumbs

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

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

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

BRAISED SHORT RIB MARSALA
beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

Dessert

DARK CHOCOLATE BUDINO
whipped crème fraiche, chocolate pearls, amarena cherries, pine nut wedding cookie

SEASONAL BUTTER CAKE
sometimes sweet, maybe tart, for sure delicious!

Sides (+10.5)

SPICY BROCCOLINI · GRILLED ASPARAGUS · CRISPY BRUSSELS SPROUTS · ROASTED FINGERLING POTATOES · GRILLED BROCCOLI RABE · TUSCAN KALE & SPINACH · GLAZED CHIOGGIA BEETS · ROASTED BUTTERNUT SQUASH POLENTA

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