ITALIA

Welcome to

CULINARIA RESTAURANT WEEK



◇◇◇◇◇◇◇◇◇◇◇ JANUARY 18 - FEBRUARY 1, 2025 **◇◇◇◇◇◇◇**

Add a featured Brunch Cocktail!

Spritz

YOU, ME & CAPRI +\$13.5

campari, peach, sparkling rosé

HUGO +\$14

smashed basil & mint, fresh citrus, fiorente elderflower, prosecco

Cocktails =

BREAKFAST MULE +\$13

crop meyer lemon vodka, peach, fresh lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +\$13

spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +\$12.5

nikka vodka, pressed cucumber, house aperitivo blend, basil, lime



^{*}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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\$25** PER PERSON, ONE ITEM PER COURSE



DAILY SOUP

BANANA COFFEE CAKE

dark rum butterscotch, caramelized banana, crème fraîche

Chef's Board (+ \$22)

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

Entree

AMERICANO*

choice of bacon or prosciutto. Two eggs, crispy hash potato, grilled bread

THE BREAKFAST SANDWICH

italian sausage, applewood bacon, shaved porchetta, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy hash potato

ASPARAGUS & SAUSAGE OMELETTE

heirloom cherry tomato, arugula, fontina, crispy hash potato

FARMERS MARKET SCRAMBLE

brussels sprout, grilled asparagus, spinach, piquillo peppers, cipollini

BREAKFAST CARBONARA PASTA*

poached egg, crispy pancetta, english pea, lumache, herb breadcrumb, pecorino

SMOKED SALMON AVOCADO TOAST*

caper relish, watermelon radish, toasted pine nut, torn basil, pickled red onion, fresh horseradish

BREAKFAST ROSA PIZZA*

sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, basil, spicy vodka sauce

CANNOLI FRENCH TOAST

ricotta, mascarpone, chocolate pearls, crushed pistachio, maple syrup

BISTRO STEAK & EGGS (+ \$5)

sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Dessert =

CHOICE OF GELATO OR SORBET

changes daily

ITALIAN DONUTS

vanilla budino, strawberry coulis

Sides (+ \$5.5)

ITALIAN DONUTS · APPLEWOOD BACON CRISPY HASH POTATOES · FRESH FRUIT

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Add a featured Cocktail!

Locktails =

NEW ITALIAN SPRITZ +\$15

aperol, citrus smash, prosecco

SICILIAN MARGARITA +\$15.5

el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA +\$12.5

brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +\$16

whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +\$15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer



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\$30⁺⁺ PER PERSON, ONE ITEM PER COURSE

Starter

DAILY SOUP

LITTLE GEM CAESAR

grated grana padano, herb breadcrumb, cracked pepper

CACIO E PEPE ARANCINI

crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

Chef's Board (+ \$22)

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

Entree =

CHOPPED CHICKEN SALAD

farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette

HEIRLOOM BEET & CHICKEN SALAD

avocado, cucumber, goat cheese, fregola, red wine vinaigrette

TORTELLONI AL POMODORO

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

TROTTOLE CHICKEN PESTO PASTA

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

HOT ITALIAN STROMBOLI

calabrese salami, italian sausage, piquillo pepper, red onion, ricotta, provolone, smoked mozzarella, house red sauce

GIARDINO STROMBOLI

asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

Dessert

CHOICE OF GELATO OR SORBET

changes daily

ITALIAN DONUTS

vanilla budino, strawberry coulis

Sides (+9)

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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brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +\$16

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POMEGRANATE MULE +\$15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer



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

Starter

LITTLE GEM CAESAR

grated grana padano, herb breadcrumb, cracked pepper

BURRATA DI STAGIONE

red wine poached pear, sicilian pistachio crumble, affinato, grilled ciabatta

SMOKED SALMON AVOCADO TOAST*

italian sausage, applewood bacon, salame calabrese, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy hash potato

WILD SHRIMP SCAMPI

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

Chef's Board (+ \$22)

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

Entree

TORTELLONI AL POMODORO

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

TROTTOLE CHICKEN PESTO PASTA

sweet basil, shaved garlic, toasted pine nut, crispy caper

LUMACHE ALLA NORCINA

fennel sausage, rapini, grana padano crema, herb breadcrumbs, black truffle

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

LASAGNA BIANCA AL FORNO

braised short rib, grana padano, provolone, mozzarella, herb breadcrumbs

HOT HONEY & SMOKED PROSCIUTTO PIZZA

scamorza, speck, calabrian honey, arugula, pecorino toscano

CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

PORK MILANESE

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

Dessert

BOMBOLINI

(italian donuts) vanilla budino, strawberry coulis

SEASONAL BUTTER CAKE

sometimes sweet, maybe tart, for sure delicious!

Sides (+9)

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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