

NORTH 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.

NORTH

ITALIA

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\$25** PER PERSON, ONE ITEM PER COURSE

Starter

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, castelvetro 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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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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