NORTH
ITALIA

HANDMADE WITH LOVE
BRUNCH
FROM SCRATCH DAILY

Welcome to

CULINARIA RESTAURANT WEEK

AUGUST 10-24, 2024

Try one of our featured Brunch Cocktails

Spritz

CITRUS BLOSSOM $13
limoncello, fiorente elderflower, lemon, prosecco

YOU, ME & CAPRI $13
campari, peach, sparkling rosé

HUGO $13
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

RISTRETTO $14.5
bottega bacûr gin, caffè borghetti, campari, carpano antica, black walnut

GIADA $12.5
nikka vodka, pressed cucumber, house aperitivo blend, basil, lime

++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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$25++ PER PERSON, ONE ITEM PER COURSE

Starter

DAILY SOUP

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

SMOKED PROSCIUTTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Entree

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

PROSCIUTTO & ASPARAGUS OMELETTE
crescenza, heirloom cherry tomato, arugula, crispy hash potato

FARMERS MARKET SCRAMBLE
english peas, grilled asparagus, spinach, piquillo peppers, cipollini

TUSCAN HASH*
choice of roasted porchetta, braised short rib, or grilled chicken. fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread

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

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

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

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

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 HONEY & SMOKED PROSCIUTTO PIZZA
scamorza, speck, calabrian honey, arugula, pecorino toscano

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

Dessert

CHOICE OF GELATO OR SORBET
changes daily

ITALIAN DONUTS
vanilla budino, strawberry coulis

Sides (+ $5.5)

APPLEWOOD BACON • CRISPY HASH POTATOES • FRESH FRUIT

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Cocktails

NEW ITALIAN SPRITZ $14
aperol, citrus smash, prosecco

SICILIAN MARGARITA $15.5
el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA $12
a delightful blend of red wine, brandy, blood orange, and raspberry

GOLDEN FIG OLD FASHIONED $16
fig infused piggyback rye, strega, brown sugar, angostura, brandied figs

POMEGRANATE MULE $14.5
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

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$30++ PER PERSON, ONE ITEM PER COURSE

Starter

DAILY SOUP

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

SMOKED PROSCIUTTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Classico Board (+ $22)

prosciutto di parma, speck, pecorino stagionato, crescenza, house giardiniera, castelvetrano olive, marcona almond, fig mostarda, grilled bread

Entree

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

ITALIAN FARM SALAD
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, roasted pepper, herb breadcrumb, oregano vinaigrette

MARGHERITA PIZZA
mozzarella, fresh basil, olive oil, red sauce

CAPRESE SANDWICH
heirloom tomato, stracciatella, torn basil, arugula, house pesto

PULLED PORCHETTA SANDWICH
pickled red onion, crispy shallots, fontina, salsa verde, calabrian aioli

PARMESAN CHICKEN SANDWICH
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli

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

PESTO PRIMAVERA PASTA
sweet basil, shaved garlic, zucchini, roasted peppers, toasted pine nut, crispy caper, gigli

CRUSHED MEATBALL RAGU
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

Dessert

CHOICE OF GELATO OR SORBET
changes daily

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

Sides (+ $9)

SPICY BROCCOLINI • GRILLED ASPARAGUS • TUSCAN KALE & SPINACH
ROASTED SEASONAL VEGETABLES • ROASTED FINGERLING POTATO
GLAZED CHIOGGIA BEETS • SWEET CORN & FONTINA POLENTA

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Cocktails

NEW ITALIAN SPRITZ $14
aperol, citrus smash, prosecco

SICILIAN MARGARITA $15.5
el mayor reposado, grand marnier, montenegro, fresh citrus

RED SANGRIA $12
a delightful blend of red wine, brandy, blood orange, and raspberry

GOLDEN FIG OLD FASHIONED $16
fig infused piggyback rye, strega, brown sugar, angostura, brandied figs

POMEGRANATE MULE $14.5
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

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$45++ PER PERSON, ONE ITEM PER COURSE

Starter

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

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

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

SMOKED PROSCIUTTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Classico Board (+ $22)

prosciutto di parma, speck, pecorino stagionato, crescenza, house giardiniera, castelvetrano olive, marcona almond, fig mostarda, grilled bread

Entree

HOT HONEY & SMOKED PROSCIUTTO PIZZA
scamorza, speck, calabrian honey, arugula, pecorino toscano

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

CRUSHED MEATBALL RAGU
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

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

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

SQUID INK TONNARELLI
tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce

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

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

Dessert

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

LEMON OLIVE OIL CAKE
lemon curd, wild blueberry compote

Sides (+ $9)

SPICY BROCCOLINI · GRILLED ASPARAGUS · TUSCAN KALE & SPINACH
ROASTED SEASONAL VEGETABLES · ROASTED FINGERLING POTATO
GLAZED CHIOGGIA BEETS · SWEET CORN & FONTINA POLENTA

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