

North Italia

2957 Michelson Dr 92612-0623 · +19496297060 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 14

Daily Soup	\$10.00
Grilled Bread & Good Olive Oil	\$8.00
grana padano & herbs	
Zucca Chips	\$11.00
Yum!	
Burrata di Stagione	\$16.50
date conserva, roasted pistachio, crispy pancetta, arugula, grilled ciabatta	
Crispy Eggplant Parmesan	\$16.00
fresh mozzarella, spicy vodka sauce, torn basil	
Tuna Crudo*	\$19.00
castelvetrano olive, caper, orange, pine nut, mint, avocado, agrumato, esepellet pepper	
Wild Shrimp Scampi	\$18.50
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	
Prosciutto Bruschetta	\$16.00
stracciatella, grilled asparagus, truffle, grana padano	
Cacio e Pepe Arancini	\$15.50
crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	
White Truffle Garlic Bread	\$16.50
house made ricotta, mozzarella, grana padano, herbs	
Calamari Fritti	\$19.00
house giardiniera, sugo, calabrian aioli, grilled lemon	
Beef Carpaccio*	\$18.50
pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	
Italian Meatballs	\$17.50
creamy polenta, rustic marinara, grana padano	
Black Mediterranean Mussels	\$19.00
spicy salumi, white wine, garlic butter, fresh herbs, grilled bread	

CHEF'S BOARDS 2

Farmers Market	\$20.00
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	
Classico	\$22.00
prosciutto di parma, speck, pecorino stagionato, crescenza, house giardiniera, castelvetrano olive, marcona almond, fig mostarda, grilled bread	

SALADS 7

Little Gem Caesar	\$15.50
grated grana padano, herb breadcrumb, cracked pepper	
Arugula & Avocado	\$15.50
shaved fennel, lemon, grana padano, evoo	
Tuscan Kale	\$16.50
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	
Seasonal Vegetable	\$17.00
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic vinaigrette	
Chopped Chicken	\$18.00
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	
Italian Farm	\$18.00
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, roasted pepper, herb breadcrumb, oregano vinaigrette	
Heirloom Beet & Chicken	\$17.00
avocado, cucumber, goat cheese, fregola, red wine vinaigrette	

PIZZA 7

Daily Pizza	
chef's choice	
Prosciutto	\$22.00
mission fig, goat cheese, arugula	
Funghi	\$22.00
roasted mushroom, cipollini, smoked mozzarella	
Naples White	\$20.00
house ricotta, pecorino romano, wild oregano, evoo, red onion	
Margherita	AVAILABLE OPTIONS
mozzarella, fresh basil, olive oil, red sauce	
	\$20.00
	Make it Tie Dye: \$3.00
Spicy Meatball	\$22.00
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce	

The Pig	\$22.00
salumi, pepperoni, spicy sopressatta, italian sausage	

SANDWICHES 5

Caprese	\$16.00
blistered heirloom tomato, stracciatella, torn basil, arugula, house pesto	
Pulled Porchetta	\$16.50
pickled red onion, crispy shallots, fontina, salsa verde, calabrian aioli	
Parmesan Chicken	\$16.50
prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli	
Spicy Italian Grinder	\$16.50
sopressatta, salame calabrese, shaved porchetta, provolone, grilled pepper, heirloom tomato, house giardiniera	
Our Famous Meatball	\$16.50
braised meatballs, marinara, scamorza cheese	

FRESH PASTA & ENTRÉES 11

Crushed Meatball Ragu	\$24.00
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino	
Seasonal Anolini	\$22.00
chef's seasonal vegetarian filled pasta	
Chicken Pesto	\$24.00
sweet basil, shaved garlic, toasted pine nut, crispy caper, gigli	
Bolognese (House Specialty)	\$25.00
traditional meat sauce, tagliatelle, grana padano, wild oregano, evoo	
Strozzapreti	\$24.00
herb-roasted chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream	
Squid Ink Tonnarelli	\$25.00
tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	
Braised Short Rib Lumache	\$26.00
parmesan fonduta, fresh horseradish, wilted arugula, herb breadcrumb	
Spicy Rigatoni Vodka	\$25.00
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	
Ricotta Cavatelli	\$26.00
jumbo lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	
Chicken Parmesan	\$26.00
crushed tomato, aged provolone, mozzarella, parmesan rigatoni	

Roasted Salmon*	\$26.00
caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato	

SIDES 7

Spicy Broccolini	\$10.00
Tuscan Kale & Spinach	\$10.00
Grilled Asparagus	\$10.00
Crispy Brussels Sprouts	\$10.00
Glazed Chioggia Beets	\$10.00
Roasted Butternut Squash Polenta	\$10.00
Roasted Fingerling Potato	\$10.00

COCKTAILS 12

New Italian Spritz**	\$15.00
aperol, citrus smash, prosecco	
Julietta	\$16.00
ginger & vanilla infused tito's vodka, italian elderflower, lime, prosecco	
White Lotus	\$15.50
vulcanica sicilian vodka, elderflower, luxardo bianco, fresh lemon	
Negroni Rosa**	\$15.00
hendrick's gin, starlino rosé, italicus, bitter bianco, grapefruit essence	
Roman Holiday	\$15.00
coconut infused rums, aperol, pineapple, fresh lemon, black walnut	
Pomegranate Mule**	\$16.00
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer	
Tranquillo	\$15.00
chamomile infused lemon vodka, campania liqueur, honey, lemon	
La Dolce Vita**	\$17.00
casamigos blanco, ramazzotti rosato, nonino l'aperitivo, passion fruit	
Sicilian Margarita	\$16.50
el mayor reposado, grand marnier, montenegro, fresh citrus	
Diavolo	\$15.00
banhez mezcál, calabrian chili amaro, tuscan spice, lemon	

Golden Fig Old Fashioned	\$17.00
fig infused piggyback rye, strega, brown sugar, angostura, brandied figs	
Veni Vidi Vici	\$16.00
iwai japanese whisky, montenegro amaro, limoncello, orange, fresh lemon	

BUBBLES & SANGRIA 3

Prosecco, Bottega "Vino dei Poeti"	AVAILABLE OPTIONS
	Glass: \$12.50
	Bottle: \$50.00
Sparkling Rosé, Cleto Chiarli "Brut de Noir", Emilia-Romagna	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Red Sangria	AVAILABLE OPTIONS
	Glass: \$13.00
	Pitcher: \$45.00

WHITE WINE 11

Pinot Grigio, Barone Fini, Valdadige	AVAILABLE OPTIONS
	Glass: \$13.00
	Terzo: \$17.00
	Bottle: \$52.00
Greco di Tufo, Villa Matilde, Campania	AVAILABLE OPTIONS
	Glass: \$12.50
	Terzo: \$16.50
	Bottle: \$50.00
Vermentino, Pala "Soprasole", Sardinia	AVAILABLE OPTIONS
	Glass: \$11.50
	Terzo: \$15.50
	Bottle: \$46.00
Grillo, Feudo Montoni "Timpa", Sicily	AVAILABLE OPTIONS
	Glass: \$14.00
	Terzo: \$18.50
	Bottle: \$56.00
Riesling, Loosen Bros. "Dr. L", Mosel	AVAILABLE OPTIONS
	Glass: \$12.00
	Terzo: \$16.00
	Bottle: \$48.00
Moscato d'Asti, Vietti, Piedmont	AVAILABLE OPTIONS
	Glass: \$13.00
	Terzo: \$17.00
	Bottle: \$52.00

Sauvignon Blanc, Vavasour, Awatere Valley, NZ	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Terzo:	\$17.00
	Bottle:	\$52.00

Sauvignon Blanc, Duckhorn, North Coast	AVAILABLE OPTIONS	
	Glass:	\$16.00
	Terzo:	\$21.00
	Bottle:	\$64.00

Chardonnay, Edna Valley, Central Coast	AVAILABLE OPTIONS	
	Glass:	\$12.50
	Terzo:	\$16.50
	Bottle:	\$50.00

Chardonnay, Antinori "Bramito", Umbria	AVAILABLE OPTIONS	
	Glass:	\$14.50
	Terzo:	\$19.00
	Bottle:	\$58.00

Chardonnay, La Follette "Los Primeros", Sonoma County	AVAILABLE OPTIONS	
	Glass:	\$16.50
	Terzo:	\$22.00
	Bottle:	\$66.00

ROSÉ WINE

1

Chiaretto, Cà Maiol "Riviera del Garda Classico", Valtènesi	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Terzo:	\$17.00
	Bottle:	\$52.00

RED WINE

16

Frappato, Donnafugata "Bell'assai", Sicily	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Terzo:	\$17.00
	Bottle:	\$52.00

Chianti Classico, Borgo Scopeto, Tuscany	AVAILABLE OPTIONS	
	Glass:	\$14.50
	Terzo:	\$19.00
	Bottle:	\$58.00

Montepulciano d'Abruzzo, Tritano, Abruzzo	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Terzo:	\$17.00
	Bottle:	\$52.00

Pinot Noir, Bottega Vinaia, Trentino	AVAILABLE OPTIONS	
	Glass:	\$13.50
	Terzo:	\$18.00
	Bottle:	\$54.00

Pinot Noir, Valravv, Sonoma County	AVAILABLE OPTIONS	
	Glass:	\$16.50
	Terzo:	\$22.00
	Bottle:	\$66.00

Barbera, Marchesi di Gresy, Asti	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Terzo:	\$17.00
	Bottle:	\$52.00

Nebbiolo Langhe, Marchesi di Barolo "Sbirolo", Piedmont	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Terzo:	\$20.00
	Bottle:	\$60.00

Super Tuscan, Ornellaia "Le Volte", Tuscany	AVAILABLE OPTIONS	
	Glass:	\$18.00
	Terzo:	\$24.00
	Bottle:	\$72.00

Barolo, Fontanafredda "Silver Label", Piedmont	AVAILABLE OPTIONS	
	Glass:	\$18.00
	Terzo:	\$24.00
	Bottle:	\$72.00

Merlot, Columbia Winery, Columbia Valley	AVAILABLE OPTIONS	
	Glass:	\$12.50
	Terzo:	\$16.50
	Bottle:	\$50.00

Malbec, Portillo, Mendoza	AVAILABLE OPTIONS	
	Glass:	\$12.50
	Terzo:	\$16.50
	Bottle:	\$50.00

Negroamaro, Li Veli "Pezzo Morgana", Salice Salentino Riserva	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Terzo:	\$18.50
	Bottle:	\$56.00

Cabernet Sauvignon, Di Majo Norante, Molise	AVAILABLE OPTIONS	
	Glass:	\$12.50
	Terzo:	\$16.50
	Bottle:	\$50.00

Cabernet Sauvignon, Paul Dolan Vineyards, Mendocino County	AVAILABLE OPTIONS	
	Glass:	\$14.50
	Terzo:	\$19.00
	Bottle:	\$58.00

Cabernet Sauvignon, Iconoclast "By Chimney Rock", Napa Valley	AVAILABLE OPTIONS	
	Glass:	\$17.50
	Terzo:	\$23.00
	Bottle:	\$70.00

Proprietary Red Blend, Delille Cellars "D2", Columbia Valley	AVAILABLE OPTIONS	
	Glass:	\$18.00
	Terzo:	\$24.00
	Bottle:	\$72.00

BEER 3

Peroni Lager, Italy (Draught)

Coors Light, Colorado

Modelo Especial, Mexico

LOCAL BOTTLES + CANS 4

Bivouac "Albright Pear Cider"

Harland Brewing "Lager" (16 oz)

Ogopogo Brewing "Boeman White Ale" (16 oz)

Modern Times "Orderville IPA" (16 oz)

LOCAL DRAUGHT 3

Firestone Walker "805 Blonde Ale"

Bootlegger Brewery "Far Out IPA"

Three Weavers "Expatriate West Coast IPA"

FRESH PASTA 9

Crushed Meatball Ragu	\$24.00
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino	

Seasonal Anolini	\$22.00
chef's seasonal vegetarian filled pasta	

Chicken Pesto	\$24.00
sweet basil, shaved garlic, toasted pine nut, crispy caper, gigli	

Bolognese (House Specialty)	\$25.00
traditional meat sauce, tagliatelle, grana padano, wild oregano, evoo	
Strozzapreti	\$24.00
herb-roasted chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream	
Squid Ink Tonnarelli	\$25.00
tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	
Braised Short Rib Lumache	\$26.00
parmesan fonduta, fresh horseradish, wilted arugula, herb breadcrumb	
Spicy Rigatoni Vodka	\$25.00
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	
Ricotta Cavatelli	\$26.00
jumbo lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	

ENTRÉES 7

Roasted Porchetta	\$29.00
slow roasted pork, broccolini, sofrito glazed fingerling potato, shaved fennel, orange, herb jus	
Roasted Salmon*	\$30.00
caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato	
Grilled Branzino*	\$33.00
roasted fennel, broccolini, brussels sprout, romanesco, fingerling potato, cipollini, caper lemon butter	
Tuscan Half Chicken	\$28.00
roasted butternut squash, broccolini, piquillo pepper, cipollini, white polenta, roasted chicken jus	
Chicken Parmesan	\$26.00
crushed tomato, aged provolone, mozzarella, parmesan rigatoni	
Braised Short Rib	\$34.00
grilled asparagus, heirloom carrot, roasted fennel, mascarpone polenta, short rib jus	
Bistecca Marsala*	\$43.00
bistro steak medallions, black truffle & mushroom risotto, brussels sprout, grana padano	

BREAKFAST 11

Banana Coffee Cake	\$13.50
Perfect to share! Dark rum butterscotch, caramelized banana, crème fraîche	
Pollo Fritto*	\$17.50
crispy chicken breast, italian sausage gravy, sunny side up eggs, crispy hash potato	
Breakfast Carbonara Pasta*	\$17.50
poached egg, crispy pancetta, english pea, lumache, herb breadcrumb, pecorino	

Prosciutto & Asparagus Omelette	\$17.00
crescenza, heirloom cherry tomato, arugula, crispy hash potato	
Tuscan Hash*	\$18.00
choice of Roasted Porchetta, Braised Short Rib or Grilled Chicken; fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread	
Farmers Market Scramble	\$16.50
roasted brussels sprout, asparagus, piquillo pepper, spinach, cipollini, grana padano	
The Breakfast Sandwich*	\$16.50
italian sausage, applewood bacon, shaved porchetta, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy hash potato	
Americano*	\$16.50
choice of Bacon or Prosciutto; two eggs, crispy hash potato, grilled bread	
Smoked Salmon Avocado Toast*	\$18.00
caper relish, watermelon radish, toasted pine nut, torn basil, pickled red onion, fresh horseradish	
Bistro Steak & Eggs*	\$22.50
sunnyside up eggs, calabrian potato hash, rosemary bearnaise	
Cannoli French Toast	\$15.00
ricotta, mascarpone, chocolate pearls, crushed pistachio, maple syrup	

SPRITZ 6

Mojito Italiano	\$14.00
rum barbancourt, fresh mint, fiorente, prosecco	
New Italian Spritz**	\$15.00
aperol, citrus smash, prosecco	
Mimosas & Bellinis	AVAILABLE OPTIONS
Orange juice, grapefruit or peach. (195-850 cal)	Glass: \$13.00
	Bottle: \$54.00
Citrus Blossom	\$14.00
limoncello, fiorente elderflower, lemon, prosecco	
Passione	\$14.00
aperol, vanilla infused vodka, passion fruit, prosecco	
You, Me & Capri	\$14.00
campari, peach, sparkling rosé	

DESSERT 7

Salted Caramel Budino	\$11.00
crème fraiche, maldon sea salt	
Bombolini	\$12.00
(italian donuts) vanilla budino, strawberry coulis	

Seasonal Butter Cake	\$12.00
Sometimes sweet, maybe tart, for sure delicious!	
Dark Chocolate Torta	\$12.00
amarena cherry, vanilla mascarpone, almond	
Tiramisu*	\$12.00
espresso-soaked ladyfingers, mascarpone mousse	
Affogato	\$11.00
vanilla gelato, espresso	
Gelato & Sorbetto	\$7.00
changes daily	

COFFEE 9

Drip Coffee	\$4.75
(0 cal)	
Cappuccino	\$6.50
Jump Start	\$6.50
2 oz. espresso, chocolate, cream, shaken & served cold	
Espresso	\$5.50
Hot Tea	\$4.75
(0 cal)	
Dirty Almond Chai	\$6.50
2 oz. espresso, almond milk, chai tea, shaken & served cold	
Latte	\$6.50
Macchiato	\$6.50
Espresso Martini	\$16.00
nikka vodka, fresh brewed espresso, borghetti, frangelico, oat milk	

AMARO 4

Fernet Branca (Est. 1845 - Milan)
Amaro Ramazzotti (Est. 1815 - Milan)
Amaro Montenegro (Est. 1885 - Bologna)
Averna Amaro (Est. 1868 - Sicily)

CORDIALS / COGNAC 9

Caravella Limoncello

served neat & chilled

House Raspberry Limoncello

served neat & chilled

Caravella Orangecello

served neat & chilled

Disaronno Original

served neat or on the rocks

Grand Marnier

served neat

Grand Marnier Cuvée du Centenaire 100 Yr

served neat

Hennessy VS

served neat

Romana Sambuca

served neat & chilled or on the rocks

Caffé Borghetti

served neat or on the rocks

PORT WINE 2

Warre's Warrior Ruby Port

Taylor Fladgate 10 Yr Tawny

FOR THE LIL' ONES 6

Spaghetti		AVAILABLE OPTIONS
Choice of red sauce or butter. (600/820 cal)		\$10.00
		Add Meatball (Adds 300 cal): \$2.50
Cheese Pizza		\$10.00
Grilled Chicken		\$10.50
With sautéed vegetables or alfredo noodles. (290/1650 cal)		
Kids Cheeseburger		\$10.00
Choice of green salad or crispy fries . (1140/1380 cal)		
Crispy Chicken Strips		\$10.50
served with crispy fries		
Grilled Cheese		\$8.50
Choice of green salad or crispy fries. (900/1140 cal)		

KIDS BEVERAGE 2

Soft Drinks

(5-260 cal)

Fresh Squeezed O.J.

(40 cal)

THE SWEETEST THINGS 2

One Cup of Gelato \$4.50

Donut Holes \$6.00

chocolate dipping sauce

EAT 8

Zucca Chips \$8.00

Bruschetta \$13.00

Choice of: tomato or prosciutto. (370/410 cal)

Italian Meatballs \$14.00

Cacio e Pepe Arancini \$12.00

Pizza \$16.00

Choice of: margherita or naples white. (1270/1330 cal)

Farmers Market Board \$16.00

tuscan inspired spring veggies, house pesto & grilled hearth bread

Chef's Board \$18.00

meat, cheese & some other goodies

Bottle & Board \$40.00

choice of: margherita or naples white pizza, chef's board or farmers market board and a bottle of the featured red or white

DRINK 4

The Red & White Wine AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Red Sangria AVAILABLE OPTIONS

Glass: \$7.00

Pitcher: \$26.00

Sicilian Margarita \$13.00

el mayor reposado, grand marnier, montenegro, fresh citrus

Pomegranate Mule	\$13.00
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer	

ALL BEERS 7

Firestone Walker "805 Blonde Ale" (Draught)
Bootlegger "Far Out IPA" (Draught)
Three Weavers "Expatriate West Coast IPA" (Draught)
Bivouac "Albright Pear Cider"
Hardland Brewing "Lager" (16 oz)
Ogopogo Brewing "Boeman White Ale" (16 oz)
Modern Times "Orderville IPA" (16 oz)

APERITIVI 3

Brut Rosé	\$16.00
ferrari, trentodoc	
Bella Notte	\$15.00
crop meyer lemon vodka, rosé aperitivo, pomegranate, fresh lime, sparkling rosé	
Midnight Rendezvous	\$16.00
woodford reserve, aperol, passion fruit, ginger beer	

STARTERS 6

Arugula & Crab Salad
avocado, shaved fennel, lemon, grana padano, evoo
Burrata di Stagione
date conserva, roasted pistachio, crispy pancetta, arugula, grilled ciabatta
Italian Meatballs
creamy polenta, rustic marinara, grana padano
Ahi Tuna Crudo*
castelvetrano olive, caper, orange, pine nut, mint, avocado, agrumato, espelette pepper
Wild Shrimp Scampi
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread
Crudo di Carne*
beef tenderloin, black truffle, roasted garlic emulsion, pickled red onion, shaved grana padano, grilled ciabatta

CHEF'S BOARD FOR THE TABLE 1

Chef's Board for the Table	\$22.00
prosciutto di parma, speck, pecorino stagionato, crescenza, drunken goat cheese, house giardiniera, castelvetro olive, marcona almond, fig mostarda, grilled bread	

MAINS 9

Spicy Vodka Rigatoni

Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano. Suggested Wine Pairing: Chianti Classico, Borgo Scopeto, Tuscany

House Bolognese

Traditional meat sauce, pappardelle, black truffle stracciatella, grana padano, wild oregano, evoo. Suggested Wine Pairing: Barbera, Marchesi di Gresy, Asti

Lump Crab & Shrimp Cavatelli

Ricotta, peperoncino, mint, lemon olive oil. Suggested Wine Pairing: Vermentino, Pala "Soprasole", Sardinia

Wild Mushroom Anolini

Trumpet mushrooms, black truffle, mascarpone crema. Suggested Wine Pairing: Nebbiolo Langhe, Marchesi di Barolo "Sbirolo", Piedmont

Smoked Prosciutto Chicken Parmesan

Crushed tomato, aged provolone, mozzarella, parmesan rigatoni. Suggested Wine Pairing: Montepulciano d'Abruzzo, Tritano, Abruzzo

Braised Short Rib

Grilled asparagus, heirloom carrot, roasted fennel, mascarpone polenta, short rib jus. Suggested Wine Pairing: Negroamaro, Li Veli "Pezzo Morgana", Salice Salentino Riserva

Bistecca & Shrimp Spiedini

Roasted brussels sprout, black truffle & mushroom risotto, marsala ristretto. Suggested Wine Pairing: Super Tuscan, Ornellaia "Le Volte", Tuscany

Roasted Salmon

Caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato. Suggested Wine Pairing: Grillo, Feudo Montoni "Timpa", Sicily

Seared Sea Scallops

Braised pork belly, umbrian lentils, heirloom carrot, broccolini, salsa verde. Suggested Wine Pairing: Chardonnay, Antinori "Bramito" Umbria

SHAREABLE SIDES 7

Spicy Broccolini

Tuscan Kale & Spinach

Grilled Asparagus

Crispy Brussels Sprouts

Glazed Chioggia Beets

Roasted Butternut Squash Polenta

Roasted Fingerling Potato

DESSERTS 2

Dark Chocolate Budino

amarena cherry, whipped crème fraiche, maldon sea salt, pine nut shortbread cookie

Gingersnap Eggnog Butter Cake

served with vanilla gelato