add the JULIETTA COCKTAIL for $12

NORTH ITALIA

HANDMADE WITH LOVE DINNER FROM SCRATCH DAILY

Welcome to

ARIZONA RESTAURANT WEEK

MAY 17-26, 2024

$55++ PER PERSON, ONE ITEM PER COURSE

Starter

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

HEIRLOOM TOMATO & BURRATA
crispy ciabatta, arugula, shaved red onion, calabrian vinaigrette

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

CALAMARI FRITTI
house giardiniera, sugo, calabrian aioli, grilled lemon

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, pecorino stagionato, crescenza, house giardiniera, castelvetrano olive, marcona almond, fig mostarda, grilled bread

Entree

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

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

SPICY RIGATONI VODKA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

HOUSE BOLOGNESE HOUSE SPECIALITY
traditional meat sauce, pappardelle, grana padano, wild oregano, evoo

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

TUSCAN HALF CHICKEN
sweet corn, broccolini, piquillo pepper, cipollini, white polenta, roasted chicken jus

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

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

BRAISED SHORT RIB
grilled asparagus, heirloom carrot, roasted fennel, mascarpone polenta, short rib jus

Dessert

LEMON OLIVE OIL CAKE
blueberry compote, lemon curd, mint

DARK CHOCOLATE BUDINO
amarena cherry, sea salt, crème fraiche, pine nut wedding cookie

Sides (+ $9.50)

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS
GLAZED CHIOGGIA BEETS • SWEET CORN & FONTINA POLENTA

++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.