

cocktails

Sangria Rosso

glass – 7 • pitcher for two – 20
Primitivo, cassis, blackberry,
raspberry, & strawberry

Succo di Bacca 10

10 Cane Rum, fresh
strawberries, lemon juice,
fennel syrup topped with
Moscato d'Asti

il bacio 9

Belvedere Vodka, soda water,
raspberries & rosemary sprig

Valente 9

(r) Whiskey, red bell pepper,
basil, lemon juice & honey

Botanical 7

Seagram's Gin, tonic,
cucumber & fresh tarragon

Blackberry Fix 7

Cruzan Light Rum, smashed
blackberries over crushed ice

frizzante 9

(A flute of Prosecco Sparkling
with fresh fruit puree)

Pesca – White Peach

Bacce – Berry

Frutto della Passione –
Passion Fruit



sides 6

Grilled Asparagus & Reggiano
Parmesan

Crispy Italian Potatoes

Sautéed Tuscan Kale, Lemon
& Chili Flake

Roasted Garden Vegetables

Sautéed Spinach

NoRTH Garlic Bread

antipasti

Tuscan Tomato Soup, Grilled Parmesan Bread 7

Strawberry & Goat Cheese Salad, Avocado & Hazelnuts 8

Zucca Chips (Yum!) 5

Trio of Spreads: Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread 9

Baby Greens, Corn, Tomato, Avocado, Golden Raisins, Almonds & Feta 8

Caprese Salad, Mozzarella Burrata, Vine Ripe Tomato & Arugula Pesto 11

Romaine Hearts “Classic Caesar”, Parmesan Reggiano 8

Grilled Artichokes, Sea Salt, Lemon Aioli 12

Crisp Calamari, Baby Arugula, Grilled Lemons 11

Chopped Salad, Pine Nuts, Gorgonzola Vinaigrette 8

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) 10

“Tutta La Casa” (A House Specialty), Mixed Greens, Cured Meats,
Olives, Red Onions, Roasted Peppers, Pine Nuts, Provolone & Gorgonzola,
Red Wine Oregano Vinaigrette 10

pizza

“Margherita” Crushed Tomato, Fresh Mozzarella & Basil 12

Fennel Sausage & Pepperoni 13

Wild Mushrooms, Arugula & Imported Pecorino 12

Prosciutto, Fig & Goat Cheese 12

pasta (Spelt Penne “Wheat Free” also available)

Shrimp Fettuccini, Broccolini, Spicy Garlic Sugo 21

Cavatelli, Spicy Italian Sausage, Tomato, Roasted Garlic & Braised Greens 15

“Not Your Typical” Chicken Lasagna 16

Baked Ziti Bolognese, Spinach, Ricotta & Mozzarella Cheese 16

Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 15

Strozzapreti, Mushrooms, Spinach, Toasted Pine Nuts & Parmesan Cream 16

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 17

plates of the day

Market Fish, Cauliflower Purée, Spinach, Celery Heart & Citrus Salad* M.P.

Apple Cider Pork Tenderloin, Olive Oil Potato Puree & Rapini* 21

Grilled Flank Steak, Warm Tuscan Kale, Wild Mushrooms, Imported Pecorino* 19

Sea Bass, Creamy Polenta, Tomato Confit & Asparagus* 26

Short Rib “Osso Buco”, Roasted Root Vegetables & White Polenta* 22

Seared Scallops, Wild Mushroom Risotto & White Truffle Essence* 21

Rosemary Chicken with Roasted Organic Vegetables 18

Salmon, Roasted Squash, Sweet Onions, Spinach* 22

Fire Roasted Rib Eye, Creamed Spinach, Caramelized Cipollini* 28

Grilled Ahi Tuna with “Whatever Fresh Green Vegetable We Have”* 24

Chicken Parmesan with Fresh Tomato & Butter Rigatoni 17

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with fresh fruit puree)

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Bacce – Berry

Frutto della Passione –
Passion Fruit

lunch T R E B R O W N

sides 6

Grilled Asparagus & Reggiano
Parmesan

Crispy Italian Potatoes

Sautéed Tuscan Kale, Lemon
& Chili Flake

Roasted Garden Vegetables

Sautéed Spinach

NoRTH Garlic Bread

antipasti & salads

Tuscan Tomato Soup, Parmesan, Grilled Bread 7

Strawberry & Goat Cheese Salad, Avocado & Hazelnuts 8
Add Chicken 3

Zucca Chips (Yum!) 5

Trio of Spreads: Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread 9

Baby Greens, Corn, Tomato, Avocado, Golden Raisins, Almonds & Feta 8

Caprese Salad with Mozzarella Burrata, Vine Ripe Tomato & Arugula Pesto 11

Crisp Calamari, Baby Arugula, Grilled Lemons 11

Shrimp Caesar, Tomato, Reggiano & Grilled Ciabatta 12

Chopped Chicken Salad, Pine Nuts, Baby Roma, Gorgonzola Vinaigrette 11

Seared Ahi Tuna, Cucumber, Campari Tomato, White Balsamic* 12

Bruschetta, Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!) 9

Grilled Artichokes, Sea Salt, Lemon Aioli 12

“Tutta La Casa” (A House Specialty), Mixed Greens, Cured Meats,
Olives, Red Onions, Roasted Peppers, Pine Nuts, Provolone & Gorgonzola,
Red Wine Oregano Vinaigrette 10

sandwiches

Angus Burger, Smoked Provolone, Crispy Pancetta, Tomato Tapenade* 10

Grilled Chicken, Crescenza Cheese, Campari Tomato, Avocado 9

Fork & Knife Meatball Sandwich, Mozzarella, Caramelized Onions 9

Braised Short Rib, Aged Fontina, Baby Arugula 10

Tuscan Chicken Salad, Melted Fontina, Olive & Tomatoes 9

pizza

“Margherita” Crushed Tomato, Fresh Mozzarella & Basil 12

Fennel Sausage & Pepperoni 13

Wild Mushrooms, Arugula & Imported Pecorino 12

Prosciutto, Fig & Goat Cheese 12

plates of the day (Spelt Penne “Wheat Free” also available)

Market Fish, Cauliflower Purée, Spinach, Celery Heart & Citrus Salad* M.P.

Shrimp Fettuccini, Broccolini, Spicy Garlic Sugo 15

Angel Hair, Fresh Tomato, Basil, Ricotta Cheese 11

Cavatelli, Spicy Italian Sausage, Tomato, Roasted Garlic & Braised Greens 14

Grilled Ahi Tuna with “Whatever Fresh Green Vegetable We Have”* 18

“Not Your Typical” Chicken Lasagna 13

Baked Ziti Bolognese, Spinach, Ricotta & Mozzarella Cheese 12

Strozzapreti, Mushrooms, Wilted Spinach, Pine Nuts, Parmesan Cream 11

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 11

Salmon, Roasted Squash, Sweet Onions, Spinach* 16

Chicken Parmesan, Fresh Tomato, Butter Rigatoni 14

Grilled Flank Steak, Warm Tuscan Kale, Wild Mushrooms,
Imported Pecorino* 14

beer

Peroni	5.25
Bud Light	4.00
Sierra Nevada "Pale Ale"	5.25
Boulevard "Pale Ale"	5.00
Boulevard "Wheat"	5.00
Amstel Light	5.00
Stella Artois	5.25
Corona	4.75
Guinness	5.75
Kaliber (NA)	4.25

NEL
VINO,
LA
VERITA.

In wine, the truth.



wines

Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol "Jeio", Veneto, Italy	8.75		35
MV Champagne – Moët & Chandon "Brut Imperial", Epernay, France	13.5		81

Bianco

'07 Riesling – Snoqualmie, Columbia Valley, WA	5.75	7.75	23
'09 Pinot Grigio DOC – Barone Fini, Valdadige, Italy	7	9	26
'08 Pinot Grigio IGT – Livio Felluga "Esperto", Italy	9	12	36
'07 Proprietary Blend – Tagent "Ecclestone", Edna Valley, CA	8	10	31
'08 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	11	15	44
'09 Gavi DOCG – Palladino, Serralunga d'Alba, Italy	11	15	44
'08 Albarino – Martin Codax, Rias Baixas, Spain	8.25	11	33
'07 Tocai Friulano - Ronchi di Pietro, Friuli, Italy	8	10	32
'07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy	8.25	11	33
'08 Sauvignon Blanc – Long Boat, Marlborough, New Zealand	9	12	36
'07 Chardonnay – Alamos Ridge, Mendoza, Argentina	7	9	26
'08 Chardonnay – Simi, Sonoma County, CA	8.25	11	33
'07 Chardonnay – Newton "Red Label", Napa/Sonoma, CA	10.5	14	40
'07 Chardonnay – Hanna, Russian River Valley, CA	12	16	46

Rosso

'06 Primitivo IGT - Cantele, Puglia, Italy	6.5	8.75	24
'07 Chianti DOCG – Monrosso, Tuscany, Italy	7.5	10	29
'07 Rosso d' Montalcino DOC – Il Poggione, Tuscany, Italy	13	17	50
'08 Super Tuscan IGT – Capezzana "Barco Reale," Carmignano, Italy	8.25	11	33
'07 Super Tuscan IGT – Ornellaia "Le Volte", Tuscany, Italy	16	21	62
'08 Dolcetto D'Alba – Gagliardo, Piedmont, Italy	11	15	44
'08 Nebbiolo D'Alba DOC – Damilano, Piedmont, Italy	11	15	44
'08 Valpolicella DOC – Le Salette, Veneto, Italy	9	12	36
'07 Pinot Nero DOC – Caldaro "Sunflower", Alto Adige, Italy	9.75	12.75	36
'08 Pinot Noir – Truchard "Fox Block Seven", Carneros, CA	15	20	58
'07 Shiraz – Tintara, McLaren Vale, Australia	8.25	11	33
'07 Zinfandel – Edmeades, Mendocino Co., CA	12.50	16.25	48
'08 Malbec - Gascon, Mendoza, Argentina	6.5	8.75	24
'06 Merlot – Kunde, Sonoma, CA	10.5	14	40
'06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA	8.25	11	33
'08 Cabernet Sauvignon – Whetstone "Manifesto", North Coast, CA	12	16	46

* A Terzo equals a third of a bottle of wine