

## 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 8.50

(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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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 & 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

*draft:*

Bud Light	4.00
Sierra Nevada	5.25
Peroni	5.25

*bottle:*

Amstel Light	5.00
Guinness	5.75
Corona	4.75
Kaliber (na)	4.25
Moretti	5.25
Stella Artois	5.25
Widmer Hefeweizen	5.00

NEL  
VINO,  
LA  
VERITA.

*In wine, the truth.*



## wines

### Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol “Jeio”, Veneto, Italy	8.75		35
MV Champagne – Moet & 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 – Tangent “Ecclestone”, Edna Valley, CA	8	10	31
‘08 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	11	15	44
‘07 Falanghina DOC – Masseria Frattasi Campania, Italy	8	10	31
‘08 Albarino – Martin Codax, Rias Baixas, Spain	8.25	11	33
‘08 Friulano DOC – Giovanni Puiatti, Friuli, Italy	9.75	13	38
‘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 Valley, 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 – Frog’s Leap, Napa Valley, CA	12.50	16.25	48
‘06 Proprietary Blend – Purple Hands, Oregon	10.5	14	40
‘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
‘03 Cabernet Sauvignon – La Jota “Porcini Hill”, Napa Valley, CA	16	21	62

\* A Terzo equals a third of a bottle of wine