NORTH
ITALIA

LUNCH

Welcome to
KOP CARES MONTH

APRIL 1 - 30

Add a featured Cocktail or Zero Proof

Cocktails

NEW ITALIAN SPRITZ +$14.5
aperol, citrus smash, prosecco

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

RED SANGRIA +$12
brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +$16
whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +$15
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

Zero Proof

JUST PEACHY +$11
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

00 SPRITZ +$13
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA +$12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

**TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may bea 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.

NORTH ITALIA

HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Welcome to

KOP CARES MONTH

APRIL 1 - 30

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

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

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees

CHOPPED CHICKEN SALAD
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette

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

Garlic Knot Sliders

SICILIAN MEATBALL
peperonata, smoked mozzarella, calabrian aioli

CHICKEN PESTO
spicy vodka sauce, provolone, pesto

Strombolis

HOT ITALIAN
calabrese salami, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo

GIARDINO
asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

EGGPLANT PARMESAN SANDWICH
smoked mozzarella, crushed tomato sauce, peperonata, pepperoncini aioli, arugula

ITALIAN SHORT RIB DIP SANDWICH
peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus

TIE-DYE MARGHERITA PIZZA
mozzarella, fresh basil, evoo, red sauce, basil pesto

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

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

CRUSHED MEATBALL RAGU
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano

CHICKEN PARMIGIANA VERDE
crushed tomato, basil pesto, provolone, mozzarella, rigatoni alla vodka

For the Table (+ $9)

SPICY BROCCOLINI · TUSCAN KALE & SPINACH · GRILLED ASPARAGUS
ROASTED MUSHROOMS · GLAZED CHIOGGIA BEETS · CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA · ROASTED FINGERLING POTATOES

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DINNER
FROM SCRATCH DAILY

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Cocktails

NEW ITALIAN SPRITZ +$14.5
aperol, citrus smash, prosecco

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

RED SANGRIA +$12
brandy, blood orange, red wine, raspberry

TURINO OLD FASHIONED +$16
whistlepig piggyback rye, hazelnut, brown sugar, angostura

POMEGRANATE MULE +$15
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

Zero Proof

JUST PEACHY +$11
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

00 SPRITZ +$13
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA +$12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

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Welcome to

KOP CARES MONTH

APRIL 1 - 30

$45++ PER PERSON, ONE ITEM PER COURSE

Small Plates

LITTLE GEM CAESAR
grated grana padano, torn crouton, cracked pepper

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

BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

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

FRITTO MISTO
calamari, zucchini, house giardiniera, calabrian aioli, grilled lemonl

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees

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

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

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

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

BRAISED SHORT RIB LUMACHE
grana padano crema, horseradish gremolata, herb breadcrumb, arugula

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

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage, rustic marinara, ricotta, provolone

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

CHICKEN SCARPARIELLO
sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus

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

PRIME NEW YORK TAGLIATA (+ $20)
wild arugula, shaved grana padano, evoo, affinato, sea salt

Dessert

HAZELNUT TORTA
housemade nutella, candied hazelnut, salted caramel gelato

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

For the Table (+ $9)

SPICY BROCCOLINI · TUSCAN KALE & SPINACH · GRILLED ASPARAGUS
ROASTED MUSHROOMS · GLAZED CHIOGGIA BEETS · CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA · ROASTED FINGERLING POTATOES

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BRUNCH
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FROM SCRATCH DAILY

Welcome to
KOP CARES MONTH
APRIL 1 - 30

Add a featured Cocktail or Zero Proof

Spritz

NEW ITALIAN SPRITZ +$14.5
aperol, citrus smash, prosecco

YOU, ME & CAPRI +$14
campari, peach, sparkling rosé

HUGO +$14
smashed basil & mint, fresh citrus, fiorente elderflower, prosecco

Cocktails

BREAKFAST MULE +$13.5
crop meyer lemon vodka, peach, fresh lemon, ginger beer, sparkling rosé

TUSCAN BLOODY MARY +$13.5
spicy infused tito's vodka, tuscan spice blend, charcuterie

GIADA +$13.5
nikka vodka, pressed cucumber, house aperitivo blend, basil, lime

ESPRESSO MARTINI +$15
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

Zero Proof

JUST PEACHY +$11
white peach, raspberry, lemon, ginger beer

PINA NO-LADA +$11
coconut, pineapple, fresh lime, bubbles

FAUX ME TWICE +$12.5
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus

00 SPRITZ +$13
mionetto na aperitivo, crushed lemon, bubbles

LA SPEZIA +$12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

JUMP START +$6.5
2 oz. espresso, chocolate, cream, shaken & served cold

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APRIL 1 - 30

$25++ PER PERSON, ONE ITEM PER COURSE

Small Plates

DAILY SOUP
chef's choice

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

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

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

SICILIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees

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

STRAWBERRIES & CREAM FRENCH TOAST
cinnamon custard brioche, cannoli cream, butter maple syrup

AMERICANO*
choice of bacon or prosciutto. two eggs, crispy hash potato, grilled bread

MORNING MARKET BOARD
caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread

EGGS IN PURGATORY*
spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta

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

BREAKFAST CARBONARA PASTA*
poached egg, 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, pickled red onion

BREAKFAST SANDWICH*
bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato

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

HOT ITALIAN STROMBOLI
calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo

GIARDINO STROMBOLI
asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto

BISTRO STEAK & EGGS* (+ $5)
sunny-side up eggs, calabrian potato hash, rosemary bearnaise

Sides (+ $6.5)

ITALIAN DONUTS · APPLEWOOD BACON · CRISPY HASH POTATOES · FRESH FRUIT

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DATE NIGHT BUNDLE *For Two*

NORTH ITALIA

HANDMADE WITH LOVE DINNER FROM SCRATCH DAILY

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KOP CARES MONTH

APRIL 1 - 30

$100 INCLUDES TWO COCKTAILS, ONE SMALL PLATE, TWO ENTREES + ONE DESSERT

Cocktails SELECT TWO

NEW ITALIAN SPRITZ
aperol, citrus smash, prosecco

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

ESPRESSO MARTINI
nikka vodka, fresh espresso, borghetti, frangelico, oat milk

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

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APRIL 1 - 30

$100 INCLUDES TWO COCKTAILS, ONE SMALL PLATE, TWO ENTREES + ONE DESSERT

Small Plates SELECT ONE

LITTLE GEM CAESAR
grated grana padano, torn crouton, cracked pepper

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

BURRATA DI STAGIONE
fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

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

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

WILD SHRIMP SCAMPI
blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

ITALIAN MEATBALLS
creamy polenta, rustic marinara, grana padano

Chef's Board (+ $22)

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread

Entrees SELECT TWO

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

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

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

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

BRAISED SHORT RIB LUMACHE
grana padano crema, horseradish gremolata, herb breadcrumb, arugula

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

SUNDAY NIGHT LASAGNA
braised short rib, italian sausage, rustic marinara, ricotta, provolone

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

CHICKEN SCARPARIELLO
sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus

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

BRAISED SHORT RIB MARSALA
beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

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

PRIME NEW YORK TAGLIATA (+ $10)
wild arugula, shaved grana padano, evoo, affinato, sea salt

Dessert SELECT ONE

BROOKIE SUNDAE
vanilla, pistachio & chocolate gelato, dark chocolate, banana, strawberry, pecan

TIRAMISU
espresso-soaked ladyfingers, mascarpone mousse

For the Table (+ $9)

SPICY BROCCOLINI · TUSCAN KALE & SPINACH · GRILLED ASPARAGUS
ROASTED MUSHROOMS · GLAZED CHIOGGIA BEETS · CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA · ROASTED FINGERLING POTATOES

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