

NORTH ITALIA

MON-FRI
3PM-6PM



SERVED IN THE BAR

Drink

THE RED & WHITE WINE 8 glass 30 bottle
140/630 cal

RED SANGRIA 8 glass 30 pitcher
320/1270 cal

SICILIAN MARGARITA 14
el mayor reposado, grand marnier,
montenegro, fresh citrus 240 cal

POMEGRANATE MULE 13
bottega bacûr gin, pomegranate, lemon,
fever tree ginger beer 210 cal

MARCO POLO 13
iwai japanese whisky, montenegro,
honey, ginger, fresh lemon 220 cal

All Beers 6.5 100-270 cal

Eat

ZUCCA CHIPS 9
1050 cal

BRUSCHETTA 13
choice of: tomato or prosciutto 370/410 cal

ITALIAN MEATBALLS 15
670 cal

CACIO E PEPE ARANCINI 12
870 cal

SMOKED SALMON AVOCADO TOAST 15
530 cal

PIZZA 18
choice of: margherita or naples white 1270/1330 cal

FARMERS MARKET BOARD 18
tuscan inspired spring veggies, house pesto &
grilled hearth bread 940 cal

CHEF'S BOARD 20
meat, cheese & some other goodies 1210 cal

BOTTLE & BOARD 45
choice of: margherita or naples white pizza, chef's board or
farmers market board and a bottle of the featured red or white

Half Off Bottles Of Wine

ALL DAY MONDAY

EXCLUDES RESERVE WINE

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

NORTH ITALIA

We  *Local Beers*

All Beers 6.5

100-270 cal

FIRESTONE WALKER

“805 blonde ale” (draught)

COMMON SPACE

“food fight hazy ipa (draught)”

THREE WEAVERS

“expatriate west coast ipa” (draught)

BIVOUAC

“albright pear cider”

SANTA MONICA BREW

“cali pali pils”

OGOPOGO BREWING

“boeman white ale” (16oz)

HARLAND

“indian pale whale ipa” (16 oz)

SMOG CITY

“coffee porter” (16 oz.)

*Join us for
Brunch*

SATURDAYS & SUNDAYS