

**NORTH**

**ITALIA**

# Menu

• **LUNCH** | \$25 •

**COCKTAILS**

**New Italian Spritz \$14**

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

**Golden Fig Old Fashioned \$16**

Fig infused Piggyback rye, Strega, brown sugar, angostura, brandied figs

**Pomegranate Mule \$14.5**

Bottega bacûr gin, pomegranate, lemon, Fever Tree ginger beer

**STARTER**

**Daily Soup**

**Zucca Chips**

**Arugula & Avocado Salad**

Shaved fennel, lemon, grana padano, evoo

**Smoked Prosciutto Frittatine**

Bucatini, speck, mozzarella, provolone, English pea, spicy vodka sauce

**Sicilian Meatballs**

Creamy polenta, rustic marinara, grana padano

**ADD ON + \$22**

**Chef's Board**

Prosciutto di parma, speck, pecorino stagionato, crescenza, house  
giardiniera, castelvetrano olive, marcona almond, fig mostarda, grilled  
bread

JULY  2024  
**BUCKHEAD**  
— Restaurant Week —

Presented by Livable Buckhead

# NORTH

ITALIA

## Menu

• LUNCH | \$25 •

### ENTRÉE

#### **Heirloom Beet & Chicken Salad**

Avocado, cucumber, goat cheese, fregola, red wine vinaigrette

#### **Italian Farm Salad**

Salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, roasted pepper, herb breadcrumb, oregano vinaigrette

#### **Margherita Pizza**

Mozzarella, fresh basil, olive oil, red sauce

#### **Caprese Sandwich**

Heirloom tomato, stracciatella, torn basil, arugula, house pesto

#### **Pulled Porchetta Sandwich**

Pickled red onion, crispy shallots, fontina, salsa verde, calabrian aioli

#### **Parmesan Chicken Sandwich**

Prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli

#### **Tortelloni al Pomodoro**

Simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano

#### **Pesto Primavera Pasta**

Sweet basil, shaved garlic, roasted pepper, zucchini, toasted pine nut, crispy caper, gigli

#### **Crushed Meatball Ragu**

Beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

### SIDES + \$9

Spicy Broccolini

Tuscan Kale & Spinach

Grilled Asparagus

Glazed Chioggia Beets

Roasted Seasonal Vegetables

Sweet Corn & Fontina Polenta

Roasted Fingerling Potato

### DESSERT

**Choice of Gelato or Sorbet**

Changes daily

**Italian Donuts**

Vanilla budino, strawberry coulis

# NORTH

ITALIA

## Menu

• DINNER | \$45 •

### COCKTAILS

**New Italian Spritz \$14**

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

**Golden Fig Old Fashioned \$16**

Fig infused Piggyback rye, Strega, brown sugar, angostura, brandied figs

**Pomegranate Mule \$14.5**

Bottega bacûr gin, pomegranate, lemon, Fever Tree ginger beer

### STARTER

**Arugula & Avocado Salad**

Shaved fennel, lemon, grana padano, evoo

**Little Gem Caesar**

Grated grana padano, herb breadcrumb, cracked pepper

**Cacio e Pepe Arancini**

Crispy risotto, pecorino romano, crushed pepper blend, pesto aioli

**Smoked Prosciutto Frittatine**

Bucatini, speck, mozzarella, provolone, English pea, spicy vodka sauce

**Sicilian Meatballs**

Creamy polenta, rustic marinara, grana Padano

### ADD ON + \$22

**Chef's Board**

Prosciutto di parma, speck, pecorino stagionato, crescenza, house giardiniera, castelvetro olive, marcona almond, fig mostarda, grilled bread



Presented by Livable Buckhead

# NORTH

ITALIA

## Menu

• DINNER | \$45 •

### ENTRÉE

#### **Hot Honey & Smoked Prosciutto**

Scamorza, speck, calabrian honey, arugula, pecorino toscano

#### **Tortelloni al Pomodoro**

Simple tomato sauce, burro fuso, heirloom cherry tomato, torn basil, grana padano

#### **Crushed Meatball Ragu**

Beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

#### **Chicken Pesto Pasta**

Sweet basil, shaved garlic, toasted pine nut, crispy caper, gigli

#### **Spicy Rigatoni Vodka**

Italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

#### **Bolognese (House Specialty)**

Traditional meat sauce, pappardelle, grana padano, wild oregano, evoo

#### **Squid Ink Tonnarelli**

Tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce

#### **Pork Milanese**

Smoked prosciutto, pepperoncini, red onion, bagna cauda aioli, arugula, fresh lemon

### SIDES + \$9.

Spicy Broccolini

Tuscan Kale & Spinach

Grilled Asparagus

Glazed Chioggia Beets

Roasted Seasonal Vegetables

Sweet Corn & Fontina Polenta

Roasted Fingerling Potato

### DESSERT

#### **Dark Chocolate Budino**

Whipped crème fraiche, chocolate pearls, amarena cherries, pine nut wedding cookie

#### **Lemon Olive Oil Cake**

Lemon curd, wild blueberry compote