

## 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

Jim Beam (rī), red bell pepper,  
basil, lemon juice  
& honey

### Botanical 7

Beefeater Gin, tonic, cucumber  
& fresh tarragon

### Blackberry Fix 7

Cruzan Light Rum, smashed  
blackberries over crushed ice

## frizzante 8

(A flute of Prosecco Sparkling  
with fresh fruit puree)

Pesca – White Peach

Bacce – Berry

Frutto della Passione –  
Passion Fruit

# dinner

# THE

# BAR

# NO

# W

## 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, Heirloom Tomato & Arugula Pesto 11

Romaine Hearts “Classic Caesar”, Parmesan Reggiano 8

Artichoke Hearts with Dijon & Balsamic 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 & Melon 12

Asparagus, Corn & 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

Sea Scallops, Pea Orzo, Campari Tomato & Pea Sprouts\* 21

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

Spaghetti & Meatballs al Pomodoro, Reggiano Parmesan 17

## plates of the day

Fresh Fish\* M.P.

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

Alaskan Halibut, Creamy Polenta, Charred Tomato, Fennel & Asparagus\* 26

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

Rosemary Chicken with Roasted Organic Vegetables 18

Salmon, Roasted Squash, Sweet Onions, Spinach\* 22

Oven Roasted Steak Delmonico, Corn Risotto, Swiss Chard\* 28

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

Chicken Parmesan with Fresh Tomato & Butter Rigatoni 17

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

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fennel syrup topped with  
Moscato d'Asti

### **il bacio 9**

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soda water, raspberries  
& rosemary sprig

### **Valente 9**

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

### **Botanical 7**

Beefeater Gin, tonic, cucumber  
& fresh tarragon

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blackberries over crushed ice

## frizzante 8

(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 & 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, Heirloom 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

Artichoke Hearts with Dijon & Balsamic 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 & Melon 12

Asparagus, Corn & Goat Cheese 12

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

Fresh Fish\* 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:*  
 Peroni 5.25  
 Sierra Nevada 5.25  
 Coors Light 4.00  
 Moretti 5.25

*bottle:*  
 Fat Tire 4.75  
 Corona 4.25  
 Guinness 5.75  
 Heineken 4.75  
 Pilsner Urquell 4.75  
 Michelob Ultra 4.25  
 Stella Artois 5.25  
 Kaliber (NA) 4.25

**NEL  
 VINO,  
 LA  
 VERITA.**



## wines

### Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol “Jeio”, Veneto, Italy	8.75		35
MV Champagne – Moet & Chandon “Brut Imperial”, Epernay, France	13.50		81

### Bianco

'07 Riesling – Columbia Winery, Columbia Valley, WA	5.75	7.75	23
'07 Pinot Grigio IGT – Torresella, Veneto, Italy	7	9	26
'07 Pinot Grigio IGT – Livio Felluga “Esperto”, Italy	9	12	36
'08 Pinot Bianco DOC – Tiefenbrunner, Alto Adige, Italy	8	10	31
'07 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	11	15	44
'07 Gavi DOCG – Palladino, Serralunga d'Alba, Italy	11	15	44
'06 Albarino – Martin Codax, Rias Baixas, Spain	8.25	11	33
'07 Friulano – Ronchi di Pietro, Friuli, Italy	8	10	32
'07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy	8.25	11	33
'08 Sauvignon Blanc – Whitehaven, Marlborough, New Zealand	9	12	36
'06 Chardonnay – Geyser Peak, Alexander Valley, CA	7	9	26
'07 Chardonnay – Simi, Sonoma County, CA	8.25	11	33
'07 Chardonnay – Byron, Santa Maria Valley, CA	12	16	46
'07 Chardonnay – Frog's Leap, Napa Valley, CA	15	20	58

### Rosso

'06 Sangiovese IGT – Capezzana “Conti Contini”, Tuscany, Italy	5.75	7.75	23
'06 Primitivo IGT – La Piazza, Apulia, Italy	6	8	24
'06 Chianti DOCG – Monrosso, Tuscany, Italy	7.50	10	29
'06 Rosso d' Montalcino DOC – Il Poggione, Tuscany, Italy	13	17	50
'07 Super Tuscan IGT – Bruni “Poggio d'Elsa”, Tuscany, Italy	8.25	11	33
'07 Pinot Nero DOC – Caldaro “Sunflower”, Alto Adige, Italy	9.75	12.75	36
'07 Pinot Noir – Baileyana “Fox Block Six”, Edna Valley, CA	15	20	58
'07 Barbera D'Alba DOC – Damilano, Piedmont, Italy	11	15	44
'07 Dolcetto D'Alba – Gagliardo, Piedmont, Italy	11	15	44
'07 Valpolicella DOC – Le Salette, Veneto, Italy	9	12	36
'07 Syrah – Qupe, Central Coast, CA	9.75	13	38
'07 Shiraz – Tintara, McLaren Vale, Australia	8.25	11	33
'07 Zinfandel – Edmeades, Mendocino Co., CA	8.25	11	33
'06 Proprietary Blend – Newton “Claret”, Napa Valley, CA	10.50	14	40
'05 Merlot – Truchard, Carneros, CA	11.50	15	44
'06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA	8.25	11	33
'06 Cabernet Sauvignon – Twenty Rows, Napa Valley, CA	12	16	46
'05 Cabernet Sauvignon – ZD, Napa Valley, CA	16	21	62

*In wine, the truth.*

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