

NORTH ITALIA

Business Plan

North Italia is a modern interpretation of Italian cooking in the upscale casual dining segment. We strive to be a modern Italian restaurant with a neighborhood feel, offering classic Italian favorites with a fresh twist made from scratch daily.

Contemporary design and décor elements including large dining rooms, high ceilings, and open kitchen layouts coupled with a focus on exceptional hospitality and high-quality, personalized service creates a warm, lively atmosphere for guests to create memorable experiences.

The menu features a broad selection of delicious, handcrafted dishes including appetizers, salads, fresh pastas, pizzas and entrees, and each restaurant includes unique menu items tailored to local markets. North Italia offers an assortment of wines, beers and house-made cocktails which represented 24% of North Italia sales in fiscal 2023. The average check for each customer, including beverages and desserts, for fiscal 2023 averaged approximately \$33.60 for lunch and approximately \$43.25 for dinner. Our North Italia restaurants are generally open seven days a week for lunch, dinner and weekend brunch.

Average sales per location open for the full year for North Italia restaurants were approximately \$7.8 million for fiscal 2023, or approximately \$1,200 per productive square foot.

From the moment you walk through our doors, to your last scoops of budino at the end of a satisfying meal, you'll know you're in good hands. We invite you to sit back and savor every bite, sip, and moment!

- 4) Proposed hours of operation :
- | | |
|-------------------------|----------------------|
| <i>Monday – Friday:</i> | <i>11 am – 10 pm</i> |
| <i>Saturday:</i> | <i>10 am – 11 pm</i> |
| <i>Sunday:</i> | <i>10 am – 10 pm</i> |

Sale/service of alcohol to end 15 mins before posted closing with consumption to end at closing time

- 5) All servers will be required to complete RBS training per the ABC. We also do our own internal training.

NORTH

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- 6) We anticipate approximately 200 new staff members at this location. There will be no security staff.

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Small Plates *(perfect to share!)*

DAILY SOUP		12
HOUSE-MADE FOCACCIA	wild oregano, rosemary, sea salt, aged balsamic, evoo	110 cal 12
ZUCCA CHIPS	pesto aioli (yum!) 490 cal	12.5
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal 18.5
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal 18.5
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal 16
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal 17.5
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal 19.5
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 19.5
YELLOWTAIL CRUDO*	castelvetro olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 cal 20.5
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal 17
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal 18.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal 20
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal 20

Chef's Boards

<p>FARMERS MARKET 23 glazed chiodia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal</p>	<p>CLASSICO 24 prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetro olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal</p>
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Salads *add chicken 8 (210 cal) or salmon* 15 (360 cal)*

SIMPLE 12.5	farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal
LITTLE GEM CAESAR 17	grated grana padano, torn crouton, cracked pepper 1110 cal
ARUGULA & AVOCADO 16.5	shaved fennel, lemon, grana padano, evoo 240 cal
TUSCAN KALE 17.5	crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal
SEASONAL VEGETABLE 18.5	butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal
ITALIAN FARM 18.5	salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal

Pizza

MARGHERITA 23	make it TIE DYE +3 mozzarella, fresh basil, evoo, red sauce 1270 cal
HOT HONEY & SMOKED PROSCIUTTO 24	scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
FUNGHI 24	roasted mushroom, cipollini, smoked mozzarella 1310 cal
CACIO E PEPE 23	pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SPICY MEATBALL 24	provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal
PROSCIUTTO 24	mission fig, mozzarella, goat cheese, arugula 1320 cal
THE PIG 24	pepperoni, calabrese, sopressatta, italian sausage 1480 cal
	make it bomba style for the crust +5 (adds 270 cal) substitute gluten-free crust +4 (removes 50-100 cal)

Fresh Pasta

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal 25
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal 27
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal 26.5
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal 26.5
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal 27.5
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal 27.5
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal 25
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal 27
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal 28
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal 28
	substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5	

Entrées

ROASTED SALMON	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal 35
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal 36
CHICKEN SCARPARELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal 28
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal 28.5
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal 37
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal 37
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal 47

For the Table 10.5

SPICY BROCCOLINI 370 cal	TUSCAN KALE & SPINACH 150 cal	GRILLED ASPARAGUS 300 cal
ROASTED MUSHROOMS 790 cal	GLAZED CHIOGGIA BEETS 330 cal	CRISPY BRUSSELS SPROUTS 530 cal
ROASTED BUTTERNUT SQUASH POLENTA 730 cal	ROASTED FINGERLING POTATOES 760 cal	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.
Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

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Cocktails

NEW ITALIAN SPRITZ 16
aperol, citrus smash, prosecco 150 cal

LIMONCELLO SBAGLIATO 16
nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 17
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 16
coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

ALTA ROSSA 16.5
raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal

POMEGRANATE MULE 16.5
bottega bacùr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SICILIAN MARGARITA 17
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

DIABOLO 16
banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

MARCO POLO 16.5
iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal

CACIO E PEPE DIRTY MARTINI 17
nikka vodka, grana padano, olive, cracked pepper 230 cal

LA DOLCE VITA 17.5
casamigos blanco, nonino l'aperitivo, passion fruit 190 cal

TURINO OLD FASHIONED 18
whistlepig piggyback rye, hazel nut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 12.5
white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 13.5
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

PINA NO-LADA 12.5
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 13
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12
st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria

@ glass @ bottle @ pitcher

NON-ALCOHOLIC (split) 12
zonin, "cuvée zero", veneto 30 cal

PROSECCO @13 @52
bottega "vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ @13 @52
cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA @13 @45
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
CHIARETTO	13	17	52
cà maiol "riviera del garda classico", valtènesi			

Red Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
FRAPPATO	13	17	52
donnafugata "bell'assai", sicily			
CHIANTI CLASSICO	14.5	19	58
borgo scopeto, tuscany			
MONTEPULCIANO D'ABRUZZO	13	17	52
umani ronchi, "podere", abruzzo			
PINOT NOIR	13.5	18	54
bottega vinaia, trentino			
PINOT NOIR	16.5	22	66
valravv, sonoma county			
BARBERA	13	17	52
marchesi di gresy, asti			
NEBBIOLO LANGHE	15	20	60
marchesi di gresy, asti			
SUPER TUSCAN	18	24	72
ornellaia "le volte", tuscany			
BAROLO	18	24	72
fontanafredda "silver label", piedmont			
MERLOT	13	17	52
st. francis, sonoma county			
MALBEC	13.5	18	54
portillo, mendoza			
NEGROAMARO	14	18.5	56
li veli "pezzo morgana", salice salentino riserva			
CABERNET SAUVIGNON	13.5	18	54
di majo norante, molise			
CABERNET SAUVIGNON	15.5	20.5	62
paul dolan vineyards, mendocino county			
CABERNET SAUVIGNON	18	24	72
iconoclast "by chimney rock", napa valley			
PROPRIETARY RED BLEND	18	24	72
delille cellars "d2", columbia valley			

White Wine

	glass	terzo	bottle
	140 cal	190 cal	630 cal
SAUVIGNON BLANC 0.0	11	14.5	44
miguel torres, "serena non-alc.", chile 30/40/120 cal			
PINOT GRIGIO	13.5	18	54
barone fini, valdadige			
GRECO DI TUFO	12.5	16.5	50
villa matilde, campania			
VERMENTINO	11.5	15.5	46
pala "soprasole", sardinia			
GRILLO	14	18.5	56
feudo montoni "timpa", sicily			
RIESLING	12	16	48
loosen bros. "dr. l", moseli			
MOSCATO D'ASTI	13	17	52
vietti, piedmont			
SAUVIGNON BLANC	13.5	18	54
vavasour, awatere valley, nz			
SAUVIGNON BLANC	16	21	64
duckhorn, north coast			
CHARDONNAY	13	17	52
edna valley, central coast			
CHARDONNAY	15	20	60
bollini, "barricato 40", trentino			
CHARDONNAY	17	22.5	68
la follette "los primeros", sonoma county			

Beer \$7.25-9.5 100-270 cal per serving

Local Draft

FIRESTONE "805 blonde ale"

MADEWEST "hazy ipa"

14 CANNONS "tyrannicide ipa"

Local Bottles + Cans

CORONADO "nice & dry purely apple cider" (16 oz.)

TARANTULA HILL "blonde ale" (16 oz.)

SMOG CITY "coffee porter" (16 oz.)

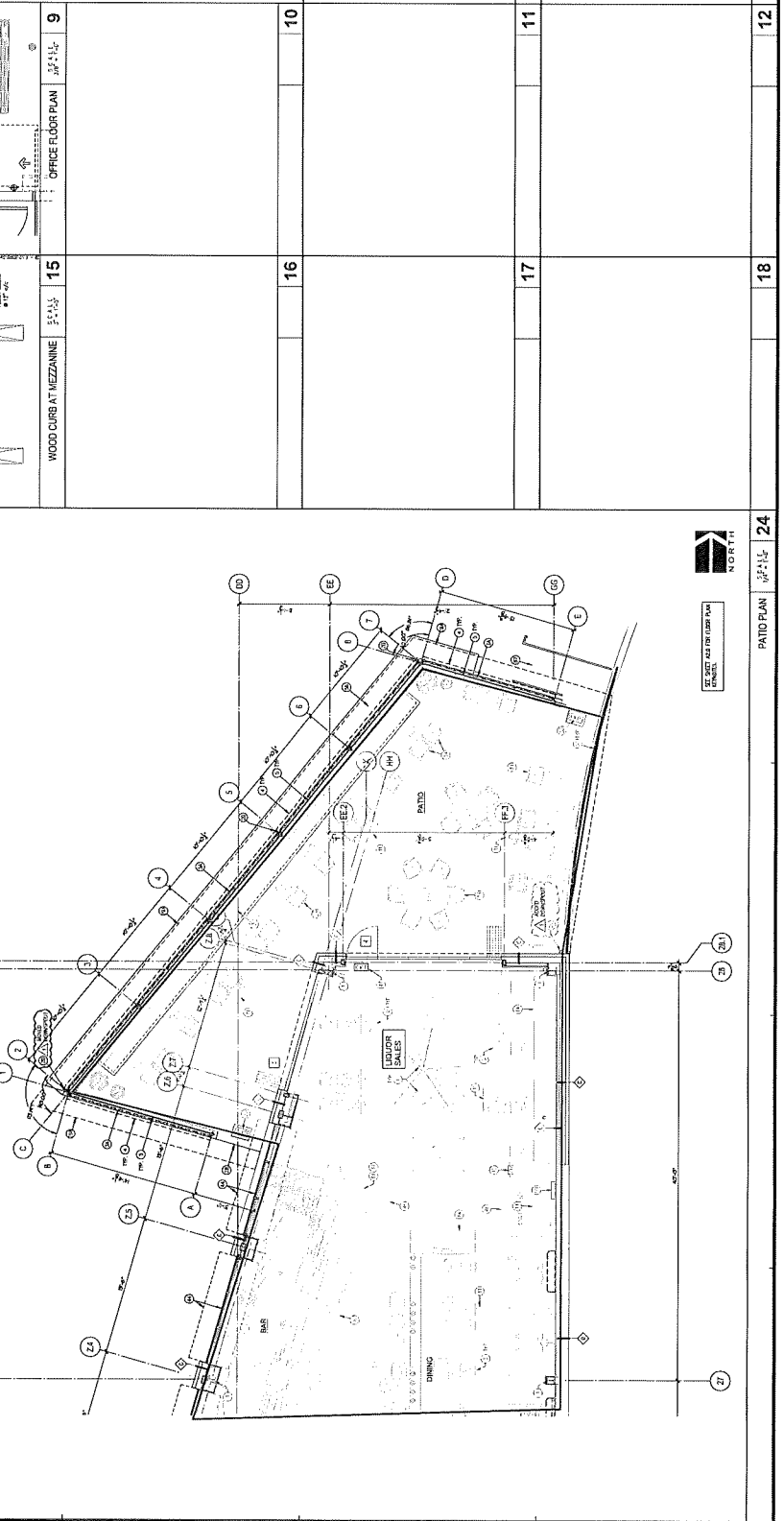
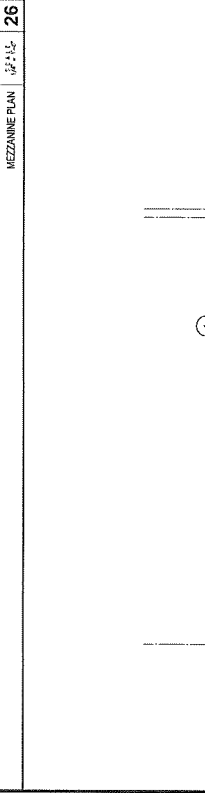
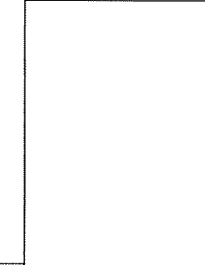
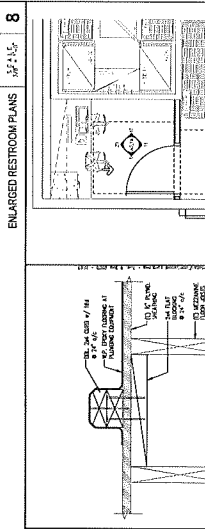
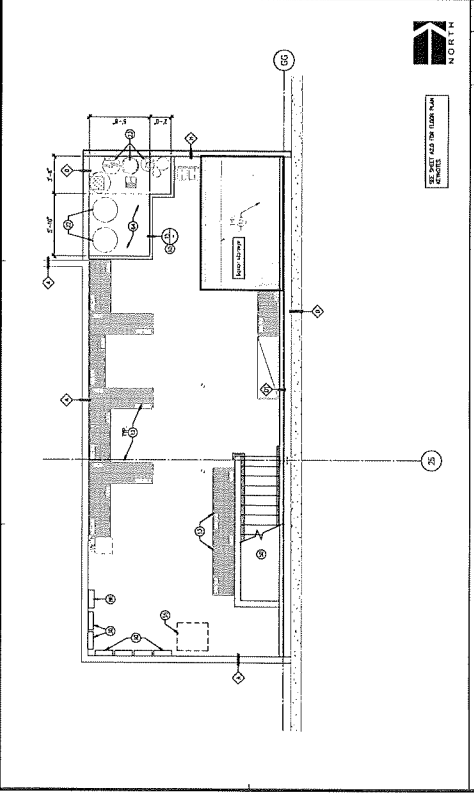
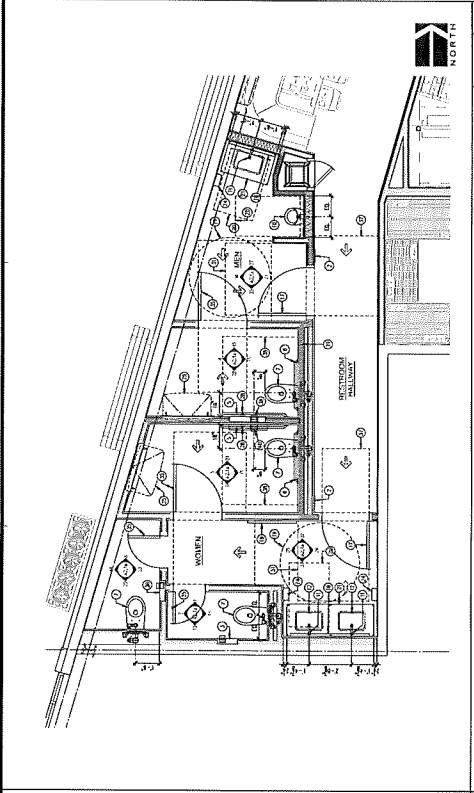
PERONI (draft) • COORS LIGHT • MODELO • ATHLETIC "run wild non-alcoholic ipa"

4055 E. 124th Ave.
Suite 100
Denver, CO 80231
Tel: (303) 751-1111



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- RESTROOM KEYNOTES**
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MADISON, WI 53705