

3 Courses
\$35 per person
(tax, gratuity, beverages not included)



February 23rd, 2018
thru
March 4th, 2018

STARTERS

(CHOOSE ONE)

MUSSELS

ROASTED TOMATOS, SHALLOTS, WHITE WINE, CHILI FLAKE, PARSLEY

FRIED CALAMARI

PEPPERONCINI, SCALLION, ROASTED GARLIC AIOLI, MARINARA, LEMON

AHI TUNA CRUDO

ARUGULA, CAPERS, AVOCADO, CHIVES, LEMON VINAIGRETTE

BRUSCHETTA CAPRESE

TOASTED CIABATTA, ROMA TOMATOES, MOZZARELLA, BALSAMIC, EVOO, BASIL

CAESAR

ROMAINE HEARTS, GRANA PADANO, CROSTINI, CAESAR DRESSING

BAKED GOAT CHEESE

CAPONATA, PECORINO ROMANO, CROSTINI

MIXED GREENS

CUCUMBERS, RED ONION, TOMATO, RED WINE VINAIGRETTE

BABY ARUGULA

SHAVED GRANA PADANO, FRESH LEMON, EVOO

ENTREES

(CHOOSE ONE)

MARGHERITA PIZZA

GROUND PLUM TOMATO, FRESH MOZZARELLA, BASIL, EVOO

CARNE PIZZA

SAUSAGE, PEPPERONI, GROUND PLUM TOMATO, MOZZARELLA, PECORINO ROMANO

TARTUFO PIZZA

WHIPPED RICOTTA, MUSHROOMS, GARLIC, PECORINO ROMANO, TRUFFLE OIL

FETTUCCINE

VEAL BOLOGNESE, MARINARA, SHAVED GRANA PADANO, PARSLEY

CONCHIGLIE

ROASTED CHICKEN, BROCCOLI, SUN-DRIED TOMATO, PECORINO ROMANO CREAM

PENNE

ITALIAN SAUSAGE, BROCCOLI RABE, ROASTED GARLIC, PLUM TOMATO, CHILI FLAKE, GRANA PADANO

CHEESE RAVIOLI

SOFFRITTO, PLUM TOMATO, MARINARA, BASIL, GRANA PADANO

LINGUINE

SEARED SALMON, ASPARAGUS, SHALLOTS, FRESH DILL, LEMON CREAM

VEAL PICCATA

WHIPPED POTATOES, ARTICHOKE, CAPERS, PARSLEY, SHALLOTS, WHITE WINE, LEMON BUTTER

CHICKEN MARSALA

PORTABELLO MUSHROOMS, SUN-DRIED TOMATOES, SPINACH, ROASTED POTATOES

GRILLED SALMON

TOASTED FREGOLA, PEARL ONIONS, BROCCOLINI, CHERRY TOMATO VINAIGRETTE

"PASTALESS" LASAGNA

BREADED EGGPLANT, SPINACH, RICOTTA, SMOKED MOZZARELLA, PLUM TOMATO, MARINARA, PARSLEY

DESSERTS

(CHOOSE ONE)

TIRAMISU

ESPRESSO AND RUM SOAKED LADY FINGERS, MASCARPONE

PEACH BREAD PUDDING

WARM CARAMEL, FRESH BERRIES, WHIPPED CREAM

CREME BRULEE

FRESH BERRIES

CHOCOLATE MOUSSE

OREO COOKIE CRUST