



Lunch Menu – \$36.00
3.20.23 through 3.26.2023

First Course

Cavolfiore arrosto roasted cauliflower / parmesan cream / balsamico / celery-red onion salad **v.**

Minestrone vegetable soup / white beans / tomatoes / cabbage / ditalini pasta / prosciutto / parmesan

Barbabietola roasted beets / whipped ricotta / truffle honey / pistachio dust / baby arugula **v.g.**

Mozzarella fritti hand breaded fresh mozzarella / marinara sauce / parmesan **v.**

Spinach salad gorgonzola cheese / dried figs / toasted pine nuts / balsamic dressing **v.**

Eggplant fries breaded eggplant / calabrese and pesto aioli / marinara sauce / parmesan **v.**

Main Course

Pizza Bologna panna / mozzarella / ricotta / garlic oil / mortadella / red onions / baby arugula / parmesan

Fettuccine prosciutto / petite peas / roasted red peppers / garlic-parmesan cream

Baked rigatoni rigatoni pasta / bolognese sauce / topped with mozzarella and parmesan

Salmon alla griglia...grilled salmon / wilted garlic spinach / saffron basmati rice / lemon-caper butter **g.**

Chicken marsala chicken breast / mashed potatoes / zucchini / cremini mushroom-marsala sauce **g.**

Tritata chopped kale salad / vegetables / hot honey dressing / raisins / hazelnuts / feta / grilled chicken **g.**

Cheese ravioli filled with ricotta and mozzarella / marinara sauce / parmesan / basil **v.**

Dessert

Italian chocolate fudge cake

Limoncello mousse cake

Classic Tiramisu

Miniature Cannoli



Dinner Menu – \$45.00
3.20.23 through 3.26.2023

First Course

Cavolfiore arrosto roasted cauliflower / parmesan cream / balsamico / celery-red onion salad v.

Minestrone vegetable soup / white beans / cabbage / ditalini pasta / parmesan

Barbabietola roasted beets / whipped ricotta / truffle honey / pistachio dust / baby arugula v.g.

Mozzarella fritti hand breaded fresh mozzarella / marinara sauce / parmesan v.

Cozze p.e.i. mussels steamed in white wine / garlic butter / tomatoes / parsley / ciabatta toast

Insalata di lattuga al burro butter lettuce salad / gorgonzola / tomatoes / red onions / cucumbers / chianti vinaigrette

Ayse brussel sprouts hazelnuts / capers / raisins / hot, sweet and sour dressing v.

Main Course

Pizza ai quattro funghi garlic oil / panna / mozzarella / truffle cheese / lions mane / royal trumpet / king oyster / cremini mushrooms

Costolette di manzo beef short ribs / carrots / chianti jus / mashed potatoes / asparagus

Risotto di aragosta carnaroli risotto / maine lobster / petite peas / roasted red pepper-tomato coulis / topped with grilled gulf shrimp / local pea shoots

Ravioli di zucca butternut squash ravioli / filled with goat cheese and apples / sage / golden raisins / pistachio brown butter

Penne alla nonna penne pasta / san marzano bolognese sauce / italian sausage / topped with mozzarella and parmesan

Branzino alla griglia...grilled sea bass / wilted garlic spinach / saffron basmati rice / lemon-caper butter

Pizza ai gamberi vodka tomato cream sauce / mozzarella / gulf shrimp / red onions / roasted red peppers pea shoots / lemon evo

Parmigiana di pollo breaded chicken breast / marinara / mozzarella / fettuccine noodles / parmesan

Dessert

Italian chocolate fudge cake

Hazelnut, chocolate, and coffee gelato

Classic Tiramisu

Cannoli