

\$39 | 3-Courses

choose one item per course

antipasti

Zuppa Minestrone v

traditional italian garden vegetable soup, pasta, white beans, tomato & herb broth

Hummus e Pane v

garbonzo & cannellini bean hummus with grilled house flatbread, garlic confit, toasted sesame, e.v.o.o.

Mozzarella Fritta v

panko crusted fried mozzarella, arugula, marinara, shaved grana padano

Carciofo e Cavolo _{V/GF}

roasted artichoke hearts, arugula, radicchio, pine nuts, red onion, pecorino, lemon vinaigrette

Carpaccio GF* (+7)

prime beef, arugula, dijon aioli, sea salt, grana padano

secondi

Melanzane v

roasted eggplant 'alla parmigiana', mozzarella, herb infused pasta

Orecchiette Classico

italian sausage, broccoli rabe, chilies, grana padano

Chicken Milanese

parmigiano breaded all-natural chicken breast, 'petite' arugula salad, honey balsamic vinaigrette

Salmone Verde GF* (+10)

pan seared salmon, chimichurri, pan roasted artichoke hearts, aged balsamic

Tagliata di Manzo GF* (+15)

sliced pasture raised strip steak, cipollini onions, arugula, shaved grana padano, lemon, white truffle oil

Chef's Choice

chef's choice entrée of the night

dolce

Pane e Cioccolata

chocolate bread pudding, crème anglaise, vanilla gelato

Tiramisu

espresso soaked lady fingers, mascarpone cheese

Gelato

(choose 2 scoops)
vanilla, chocolate, espresso,
chocolate chip, toasted coconut, smurf

Sorbet

(choose 2 scoops) mango, raspberry

Premium Dessert (+5)

choice of any dessert from our main menu please inquire with server

No substitutions or plate sharing. Dine in only.