

Three-Course Prix Fixe

\$37

(tax and gratuity not included)

Antipasti

Vitello Tonnato

Chilled sliced veal, creamy tuna sauce, arugula and capers

Zuppa di Gamberi e Mais

Shrimp and corn chowder

Carpaccio di Tonno

Tuna carpaccio with marinated fennel salad and citrus infused olive oil

Secondi

Ravioli ai Quattro Formaggi

House made four-cheese ravioli in vodka sauce garnished with heirloom tomatoes

Orecchiette alla Barese

Orecchiette sautéed with Italian sausage, broccoli rabe, garlic and extra virgin olive oil

Filetto di Manzo

Petite filet mignon with shrimp Béarnaise sauce

Cotoletta di Maiale

Pork chop stuffed with fontina and broccoli rabe, wrapped in speck and served with a Nino Bergese sauce

Salmon con Granchio Beurre Blanc

Salmon with a crabmeat beurre blanc

Dolci

Tiramisu al Limoncello

Limoncello soaked ladyfingers layered with mascarpone mousse and topped with toasted almonds

Panna Cotta ai Frutti di Bosco

Mixed berry panna cotta

Cannoli al Cioccolata

Cannoli filled with chocolate ricotta, dipped in chocolate sauce and garnished with chocolate whipped cream