



Help us Celebrate!

Your Choice of **Our Most Popular Entrees** from the Past 18 Years for 18 Dollars

Tagliatelle alla Bolognese

House made ribbon pasta with classic meat sauce of Bologna

Gnocchi di Patate al Pomodoro e Basilico

House made potato gnocchi with fresh tomato and basil sauce

Spaghetti all'Amatriciana

House made spaghetti with caramelized onions, guanciale, white wine, garlic and spicy tomato sauce, garnished with ricotta salata

Fusilloni ai Funghi Selvatici

House made long spiral pasta with wild mushrooms, gorgonzola cream sauce and a touch of demi-glace

Tagliatelle al Neri con Gamberi e Vongole

House made black tagliatelle with shrimp, clams and heirloom cherry tomatoes in a spicy tomato cream sauce

Agnolotti del Plin

Veal ravioli with black truffle and Parmigiano cream sauce

Involtini di Melanzane

Lightly fried eggplant rolled with ricotta, mozzarella, basil and Parmigiano, baked with pomodoro sauce and served with spaghetti

Involtini di Vitello con Formaggio e Salsiccie

Medallions of veal tenderloin rolled with prosciutto, fontina cheese, spinach and Italian sausage, sautéed with white wine, demi-glace and a touch of fresh tomato

Vitello alla Valdostana

Scaloppine of veal tenderloin topped with prosciutto and fontina cheese, sautéed with wild mushrooms, white wine, garlic and a touch of demi-glace

Petto di Anatra con Salsa di Amarena

Sautéed breast of duck with dried figs, pancetta and mushrooms in an Amarena cherry sauce served on a bed of sautéed spinach

Pollo alla Parmigiana

Chicken breast lightly breaded and fried, baked with pomodoro sauce, fresh mozzarella and Parmigiano

Pesce in Saor

Fresh catch of the day with sweet and sour onions, raisins, pine nuts and beurre blanc

Please alert your server to any food allergies.