



# Seasonal Menu

## THREE COURSE PRIX-FIXE

\$42.00 PER PERSON \*plus tax and gratuity

### FIRST COURSE

#### CHOICE OF

INSALATA DI CESARE Original Caesar salad, homemade dressing, white anchovies.

BURRATINA Creamy mozzarella pugliese, roasted beets, balsamic reduction.

MELANZANE E ZUCCHINE Baked eggplant, zucchini, mozzarella, tomato sauce.

FRITTURA DI CALAMARI Lightly fried calamari.

GAMBERI AL PESTO Shrimp, basil pesto, fingerling potatoes, brandy, pine nuts.

CERVELLATA Homemade hot and sweet italian sausage, broccoli rabe, cannellini beans.

PIZZA MARGHERITA – Tomatoes, mozzarella cheese.

### SECOND COURSE

#### CHOICE OF

GNOCCHI Creamy mozzarella pugliese, heirloom cherry tomato, basil leaf.

RIGATONI E POLPETTA Homemade Wagyu meatball, tomato sauce, parmigiana, ricotta.

SPAGHETTI CACIO E PEPE Pecorino and parmigiano cheese, black crushed pepper.

LASAGNA BOLOGNESE Handmade artisanal spinach lasagna, veal, and beef ragu, bay leaf.

POLLO GIRASOLE Chicken breast, mozzarella, fontina, Italian bacon, roasted vegetables.

VITELLO Veal parmigiana, burrata, mozzarella, parmigiano, tomato sauce.

ORATA Grilled mediterranean sea bream, capers, fresh herbs, evoo.

### THIRD COURSE

#### CHEF CHOICE

Homemade Dessert

Available Sunday thru Friday

\*Excluding Holidays and Special Occasions.

No Substitutions. \*Can not be used in conjunction with any other offers.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.