

APPETIZER

(CHOICE OF ONE)

PERE E GORGONZOLA

GRILLED PEARS, GORGONZOLA CHEESE, CANDIED PECANS, AND SPINACH WITH BALSAMIC VINAIGRETTE. 15

CAPRESE

BUFFALO MOZZARELLA, TOMATO, ARUGULA, BALSAMIC REDUCTION, PESTO.

ITALIAN SAUSAGE & PEPPERS

GRILLED ITALIAN SAUSAGE, SPICY POMODORO, SAUTÉED BELL PEPPERS AND ONIONS.

DATTERI RIPIENI

APPLEWOOD-SMOKED BACON-WRAPPED DATES, FILLED WITH GOAT CHEESE, MASCARPONE CHEESE, GREEN ONION.

SALAD

(CHOICE OF ONE)

INSALATA DELLA CASA

MIXED GREENS, TOMATOES, CARROTS, RED ONION, CUCUMBER, AND ITALIAN VINAIGRETTE.

INSALATA CESARE

ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS, AND PARMESAN CHEESE.

ENTRÉE

(CHOICE OF ONE)

VITELLO OSSO BUCO

GREMOLATA ON OSSO BUCO, PARMESAN CHEESE ON RISOTTO, ROSEMARY SPRIG IN OSSO BUCO BONE

SALMON EMILIA

GRILLED SALMON STUFFED WITH CHEESE AND SPINACH, WITH A SUNDRIED TOMATO CREAM SAUCE, SERVED OVER BROCCOLINI.

PORK TENDERLOIN

TOPPED WITH A ROSEMARY MUSTARD CREAM SAUCE, CRISPY SHALLOTS, AND SERVED OVER PARMESAN RISOTTO.

DENTICE ROSSO AL LIMONE

GRILLED RED SNAPPER, WHITE WINE, LEMON BUTTER SAUCE, ARTICHOKE HEARTS, CAPERS, LINGUINE AGLIO E OLIO WITH SPINACH.

COSTOLETTE BRASATO

CRISPY SHALLOTS OVER SHORT RIB, PARMESAN CHEESE ON RISOTTO, PARSLEY OVER SHORT RIB.

GNOCCHI QUATTRO FORMAGGI

HOMEMADE RICOTTA DUMPLINGS, FOUR-CHEESE CREAM SAUCE, ARUGULA, BALSAMIC REDUCTION, TOASTED WALNUTS.

MELANZANE ALLA PARMIGIANA

BREADED EGGPLANT, POMODORO SAUCE, MOZZARELLA CHEESE, LINGUINI POMODORO.

POLLO ALLA PARMIGIANA

BREADED CHICKEN BREAST, POMODORO SAUCE, MOZZARELLA CHEESE, LINGUINE POMODORO.

DESSERT

(CHOICE OF ONE)

CHOCOLATE CAKE

LIMONCELLO CAKE

CANNOLI

\$85 PER PERSON, NOT INCLUDING TAX OR GRATUITY. THIS IS A PRIX-FIXÉ MENU EVENT WITH PER PERSON 4-COURSE DINNER PACKAGE PRICING AND CANNOT BE SPLIT. OTHER ITEMS NORMALLY OFFERED ON OUR REGULAR DINNER MENU WILL NOT BE AVAILABLE DURING THIS EVENT. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.