



FOUR COURSE - \$55 per PERSON

Please Select Two Items per Course

FIRST COURSE

SHRIMP SALAD

shrimp, tomato, shaved fennel, mixed greens, and lemon vinaigrette

BEET SALAD

roasted beet salad with arugula, goat cheese, and red onion

GARDEN SALAD

garden greens with red onion, tomatoes, lemon, oil, and ricotta salata

CHICK PEA SALAD

chick peas with arugula, red onion, pancetta, with a roasted shallot-mint vinaigrette

ROMAINE SALAD

romaine lettuce with croutons, anchovy vinaigrette, and pecorino

CAPRESE

tomatoes, basil, fresh mozzarella, and extra virgin olive oil

BIBB SALAD

bibb lettuce, frisee, and gorgonzola cheese with a roasted apple vinaigrette

PANZANELLA

focaccia croutons, cucumbers, tomatoes, red onion, bell peppers and fresh oregano

SECOND COURSE

SPAGHETTI PUTTANESCA

spaghetti with tomato, onion, anchovy, capers, and garlic

SPAGHETTI & MEATBALLS

spaghetti with house-made meatballs, tomato sauce, and parmigiano

PENNE

penne with tomato, garlic, crushed red pepper, ricotta, and pecorino

BUCATINI ALL'AMATRICIANNA

bucatini pasta with guanciale, tomato, chilies, and pecorino

STUFFED SHELLS

shell shaped pasta stuffed with spinach, mozzarella, ricotta, and parmigiano; in tomato basil sauce

RISOTTO ARRABBIATA

risotto with shrimp and spicy tomato sauce

THIRD COURSE

ALASKAN HALIBUT

pan roasted halibut with grilled asparagus, grapefruit, and fresh basil

SCALLOPS

pan seared sea scallops with peas, sweet onion, mint, lemon, and pancetta

CHICKEN BREAST

pan roasted chicken breast stuffed with pine nuts, spinach, and ricotta; with grilled asparagus

FRA-DIAVOLO

linguine with a choice of shrimp or scallops, and spicy tomato sauce

NEW YORK STRIP

pan seared 12 oz new york strip with roasted fingerling potatoes, grilled scallions, extra virgin olive oil and lemon

GRILLED SALMON

grilled salmon with roasted baby potatoes and crab-arugula salad

FOURTH COURSE

TIRAMISU

coffee, mascarpone, brandy & ladyfingers

GELATO

daily selections of italian ice cream

CHOCOLATE BUDINO

warm chocolate cake with vanilla gelato

PANNA COTTA

northern italian creamy custard