



Prix Fixe Menu

Available Sunday to Thursday Starting at 5:30pm
not available during holidays

\$39 | 3-Courses

choose one item per course

antipasti

Pizzetta Rustica

choice of any pizza from our main menu
8" appetizer size

Olive e Feta V/GF

tangerine & chili marinated olives & feta

Arancini V

mozzarella filled crispy rice balls,
arugula, marinara

Zuppa Minestrone V

vegetables, white beans, pasta,
tomato & herb broth

Zuppa del Giorno

chef's freshly prepared soup of the day
locally sourced ingredients

Carpaccio GF* (+5)

prime beef, arugula, dijon aioli, sea salt,
grana padano

secondi

Meatballs GF

linguine, marinara, grana padano

Orecchiette Classico V/GF

italian sausage, broccoli rabe, chilies,
grana padano

Chicken Milanese

parmigiano breaded all-natural chicken breast,
'petite' arugula salad,
honey-balsamic vinaigrette

Salmone GF*

pan seared salmon, white bean and kale ragu

Tagliata di Manzo GF* (+10)

sliced pasture raised strip steak, arugula,
shaved grana padano, lemon, white truffle oil

Chef's Choice

chef's choice entrée of the night

dolce

Torta di Formaggio

vanilla cheesecake,
graham cracker crust,
fresh berry sauce

Tiramisu

espresso soaked lady fingers,
mascarpone cheese

Gelato

(choose 2 scoops)
vanilla, chocolate, cafe,
chocolate chip, toasted coconut, smurf,

Sorbet

(choose 2 scoops)
mango, raspberry

Premium Dessert (+5)

choice of any dessert from our main menu
please inquire with server

Please, no substitutions or plate sharing. Dine in only.

V This item is or can be prepared ovo-lacto vegetarian. **GF** This item is or can be prepared gluten free.

*Consuming raw or undercooked meats, poultry, dairy, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed. Fried items share common cooking oil. Please inform your server if a person in your party has a food allergy.