



Prix Fixe Menu

Available Sunday to Thursday Starting at 5:30pm

\$39 | 3-Courses

choose one item per course

antipasti

Arancini ^V

mozzarella filled crispy rice balls,
arugula, marinara

Zuppa Minestrone ^V

vegetables, white beans, pasta,
tomato & herb broth

Cesare ^{V/GF}

romaine hearts, radicchio,
parmesan croutons,
shaved grana padano,
homemade caesar dressing

Calamari e Zucchini Fritti

lightly fried calamari, zucchini,
tomato-basil aioli

Carpaccio ^{GF*} (+5)

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

secondi

Garganelli Bolognese ^{GF}

beef, veal and pork ragu 'bolognese',
thyme, grana padano

Fusilloni ^{V/GF}

caramalized brussel sprout leaves,
oyster mushrooms, garlic, pecorino, e.v.o.o.

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

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

Sorbet

(2 scoops)
mango, raspberry

Please, no substitutions or plate sharing

^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.