



PRIX FIXE MENU

AVAILABLE TUESDAYS | \$25 PER PERSON | CHOOSE ONE DISH FROM EACH COURSE

FIRST COURSE

ARANCINI DI PROSCIUTTO

zafferano risotto balls, fontina, prosciutto, spicy pomodoro sauce

MEATBALLS

pomodoro sauce, salsa verde

BRUSCHETTA DI POMODORO

grilled italian bread, mozzarella, basil, marinated cherry heirloom tomatoes, evoo

SAUSAGE & PEPPERS

italian sausages, roasted bell peppers, cannellini beans, basil, pomodoro

CAPRESE

heirloom tomatoes, mozzarella, basil, evoo

HOUSE SALAD

green leaves frisee lettuce, sun dried tomato, radicchio, shaved cucumbers, tuscan beans, provolone, red wine vinaigrette

CAESAR SALAD

chopped romaine, pecorino romano, croutons, caesar dressing

SECOND COURSE

CARBONARA

peppered bacon, mascarpone cheese, butter glaze, egg yolk, chives

SPAGHETTI CON MEATBALLS

pomodoro sauce, basil, garlic, evoo

EGGPLANT PARMESAN

breaded eggplant over spaghetti, basil, fontina, pomodoro sauce, parmesan

PAPPARDELLE AMATRICIANA

sauteed guanciale, roasted onions, pomodoro sauce, pecorino romano

CONCHIGLIE WITH SAUSAGE

fennel sausages, mushroom, shallot, goat cheese, pomodoro sauce

RIGATONI PRIMAVERA

sauteed pan zucchini, yellow squash, mushroom, tomato, broccoli, parmesan, basil, garlic vegetable broth

CHEESE PIZZA

tomato sauce, fontina, mozzarella, parmesan

MUSHROOMS PIZZA

roasted wild mushrooms, porcini paste, swiss, fonduta, chives, truffle oil

SAUSAGE & PEPPERONI PIZZA

italian sausage, pepperoni, green onion

POLLO SALTINBOCA

chicken breast wrapped in prosciutto, sage, spaghetti, white wine & prosciutto sauce

THIRD COURSE

TIRAMISU

ladyfinger cookies, cocoa, chocolate sauce, espresso, mascarpone cream

FLOURLESS CHOCOLATE TORTA

salted caramel gelato