

APPETIZER

(CHOICE OF ONE)

PERE E GORGONZOLA

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

DATTERI RIPIENI

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

CARCIOFI RIPIENI

THREE ARTICHOKE HEARTS STUFFED WITH TOASTED PINENUTS, PARMESAN CHEESE, & BREADCRUMBS, LEMON BUTTER CAPER SAUCE.

CAPRESE

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

SALAD

(CHOICE OF ONE)

INSALATA DELLA CASA

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

INSALATA CESARE

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

ENTRÉE

(CHOICE OF ONE)

VITELLO OSSO BUCO

VEAL SHANK SLOWLY BRAISED WITH WHITE WINE & TOMATOES, SERVED OVER PARMESAN RISOTTO.

SALMONE EMILIA

FENNEL-CRUSTED SALMON STUFFED WITH CHEESE & SPINACH, SUNDRIED TOMATO CREAM SAUCE, SAUTÉED BROCCOLINI.

MEDAGLIONI DI FILETTO DI MAIALE

PORK RIB EYE MEDALLIONS, PEPPERCORN BRANDY CREAM SAUCE, PARMESAN RISOTTO, CRISPY SHALLOTS.

DENTICE ROSSO LIVORNESE

GRILLED RED SNAPPER, POMODORO WHITE WINE SAUCE, KALAMATA OLIVES, CAPERS, BASIL, SAUTÉED BROCCOLINI.

COSTOLETTE BRASATO

BRAISED BEEF SHORT RIB, RED WINE REDUCTION, PARMESAN RISOTTO, CRISPY SHALLOTS.

GNOCCHI QUATTRO FORMAGGI

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

POLLO ALLA PARMIGIANA

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

MELANZANE ALLA PARMIGIANA

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

DESSERT

(CHOICE OF ONE)

CHOCOLATE CAKE

LIMONCELLO CAKE

CANNOLI

\$95 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.