

# THREE COURSE ITALIAN DINING EXPERIENCE

Reservations Recommended

## BREAD

OLIVE OIL AND BALSAMIC DIP

cold pressed extra virgin, 10 year aged balsamic

## STARTER (CHOICE OF)

MIXED GREEN SALAD lettuce mix, house made dressing (V) (GF)

ANTIPASTO MISTO home cured meats, artisanal cheese, bruschetta, giardiniera, olives

SALSICCIA greens, beans and broken sausage

ROASTED VEGETABLE CROSTINI crusty baguette, in season vegetables, ricotta, olive oil (V)

SEASONAL SOUP

## ENTRÉE (CHOICE OF)

TAGLIATELLE RAGU meat sauce  
Add meatball +8

LASAGNA homemade, layered pasta, cheese, meat, tomato sauce

MEZZALUNA housemade ravioli, short rib and ricotta stuffing, sage and butter sauce

CHICKEN PARMIGIANA breaded, mozzarella, homemade sauce

RIGATONI spicy sausage, marinara sauce, deglazed with white wine, cream, peas

GNOCCHI housemade, roasted red pepper sauce (V)

CAPPELLETTI homemade stuffed ring-shaped pasta, cream butter sauce (V)

OSSOBUCO milk fed veal shank slow cooked +9  
*Subject to Availability*

## DESSERT (CHOICE OF)

HOUSEMADE TIRAMISU

TARTUFO Italian ice cream, chocolate raspberry

CANNOLI broken cannoli shells, berries, ricotta

GRAPPA DI BAROLO +5

CHICO LIQUORE DI CAFFE coffee liqueur +7

LOISON PANNETTONCINO to take home, while supplies last

**\$49 /PERSON**

(V) VEGETARIAN | (GF) GLUTEN FREE

*We take great pride in ensuring our recipes are authentic and prepared to the highest standard therefore, alternations and/or modifications to the menu items may not be allowed.*

FOUR BROTHERS •

**cucina**

TRULY AUTHENTIC ITALIAN

SINCE  
1964

# FOUR COURSE ITALIAN DINING EXPERIENCE

Reservations Recommended

## BREAD

OLIVE OIL AND BALSAMIC DIP cold pressed extra virgin, 10 year aged balsamic

## ANTIPASTI (CHOICE OF)

MIXED GREEN SALAD lettuce mix, house made dressing (V) (GF)

ANTIPASTO MISTO home cured meats, artisanal cheese, bruschetta, giardiniera, olives

SALSICCIA greens, beans and broken sausage

ROASTED VEGETABLE CROSTINI crusty baguette, in season vegetables, ricotta, olive oil (V)

## SEASONAL SOUP

## PRIMI (CHOICE OF)

MEZZALUNA housemade ravioli, short rib and ricotta stuffing, sage and butter sauce

RIGATONI spicy sausage, marinara sauce, deglazed with white wine, cream, peas

CAPPELLETTI homemade stuffed ring-shaped pasta, cream butter sauce (V)

TAGLIATELLE RAGU meat sauce

LASAGNA homemade, layered pasta, cheese, meat, tomato sauce

GNOCCHI housemade, roasted red pepper sauce (V)

## SECONDI (CHOICE OF)

OSSOBUCO milk fed veal shank slow cooked  
*Subject to Availability*

CHICKEN CUTLET breaded, lightly fried, lemon

PAN SEARED COD served with in season vegetables

BISTECCA AAA reserve strip steak

*ADD FAMILY STYLE SALAD +15*

## DOLCE (CHOICE OF)

HOUSEMADE TIRAMISU

TARTUFO Italian ice cream, chocolate raspberry

CANNOLI broken cannoli shells, berries, ricotta

GRAPPA DI BAROLO +5

CHICO LIQUORE DI CAFFE coffee liqueur +7

LOISON PANNETTONCINO to take home, while supplies last

**\$79 /PERSON**

(V) VEGETARIAN | (GF) GLUTEN FREE

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