

ITALIAN DINING EXPERIENCE

BREAD

SOURDOUGH

with choice of house whipped butter or extra virgin olive oil & aged balsamic

STARTER

MIXED GREEN SALAD *

lettuce, in-house balsamic dressing

ANTIPASTO

meat, cheese, giardiniera, bruschetta

SEASONAL SOUP

ask server

ROASTED VEGETABLES CROSTINI *

mixed roasted vegetables, crusty bread with whipped ricotta

SALSICCIA

greens, beans and broken sausage

choice of

ENTRÉE

MEZZALUNA

homemade beef short rib & ricotta stuffed ravioli

SPEZZATINO

lamb and vegetable tomato stew, toasted bread

SEAFOOD RISOTTO

assorted seafood, tomato based, carnaroli rice

FETTUCCINE

mushroom, cream based, vodka (add chicken tenders +4)

SHRIMP AGLIO E OLIO CON PISELLI

pasta, shrimp, pea purée, garlic, red chili

CHICKEN PARMIGIANA

breaded, mozzarella, served with pasta

LASAGNA

homemade, layered pasta, cheese, meat, tomato sauce

PASTA MARINELLI

chicken, pepper, mushroom, tomato based

choice of

DOLCI

TIRAMISU

coffee, mascarpone, ladyfingers

CANNOLI

whipped ricotta, berries

TARTUFO

italian chocolate raspberry ice cream


GRAPPA DI BAROLO +4

nebbiolo

choice of

\$54 /PERSON

THREE COURSE

SPICY 
VEGETARIAN 
GLUTEN FREE 
CAN BE VEGAN 