



CUCINA ITALIANA



Three-Course Prix Fixe

\$36.00

(tax and gratuity not included)

Antipasti

Crema di Aragosta

Lobster bisque

Insalata di Granchio e Arancie alla Siciliana

Sicilian style crab salad with fresh oranges, arugula and blood orange vinaigrette

Insalata di Inverno

Baby greens with sliced almonds, red onion, dried cranberries, ricotta salata and balsamic vinaigrette

Involtini di Melanzane

Lightly fried eggplant rolled with ricotta, mozzarella, basil and Parmigiano, baked with pomodoro sauce

Bresaola con Parmigiano

Thinly sliced air-cured beef tenderloin dressed with lemon and white truffle oil, garnished with arugula and shaved Parmigiano

Secondi

Ravioli ai Quattro Formaggi

Four-cheese ravioli with pomodoro sauce

Gnocchi di Patate con Funghi e Salsiccia

Homemade potato gnocchi in a light cream sauce with wild mushrooms and Italian sausage

Spaghetti con Vongole alla Viareggiana

Spaghetti with fresh clams, extra virgin olive oil, garlic, cherry tomatoes and arugula

Salmone con Pistachio

Pistachio encrusted salmon with a Prosecco beurre blanc

Scaloppine di Vitello ai Funghi

Scaloppine of veal tenderloin sautéed with chanterelles, garlic, white wine, demi-glace and a touch of cream

Brasato di Costantino di Manzo

Braised beef short ribs with creamy polenta

Dolci

Cannoli

Pastry shells filled with sweetened ricotta, chocolate, candied fruit and pistachios

Zabaglione al Limoncello

Limoncello enhanced zabaglione with fresh fruit

Tiramisu Classico

Espresso and rum soaked ladyfingers layered with a mascarpone mousse and cocoa

Panna Cotta con Frutta Fresca

Tuscan vanilla cream pudding served with fresh fruit

No Substitutions or Split Plates Please