



CUCINA ITALIANA



## *Three-Course Prix Fixe*

**\$36.00**

*(tax and gratuity not included)*

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### ***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