

Three Course Sunset Menu

\$34.00/Person Plus Tax & Gratuity

First Course (Choice of One)

Baked Clams

L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.

Flash-Fried Calamari

Semolina – Arrabbiata Sauce – Garlic Aioli.

Braised Tuscan Short Rib Meatballs

Gorgonzola Polenta “Cakes” – Horseradish Gremolata – Pickled Red Onion – Barolo Jus.

Steamed P.E.I. Mussels

Charred Parmesan “Toast” – Fresno Chili Brodetto.

Speck & Arugula Flatbread

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Second Course (Choice of One)

Chopped “Tuscan” Salad

Baby Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Ricotta Salata – Kalamata – Lemon-Honey Vinaigrette.

Burrata & Strawberry Salad

Sicilian Pistachio – Red Papaya – Roasted Tomato – Aged Balsamic.

\$2 Supplement

Tuscan Caesar

Baby Kale – Romaine – Ciabatta Croutons – Pecorino Cheese – Creamy Caesar Dressing.

Third Course (Choice of One)

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Garlic Confit – Whipped Herb Ricotta.

Fresh Papardelle

Veal Ragu “Bolognese” – San Marzano – Touch of Cream – Pecorino Romano.

Cedar Plank Roasted Atlantic Salmon*

Shrimp Home-Fried Potatoes – Sautéed Baby Kale – Cabernet-Merlot Butter.

Pan Crisped Florida Red Snapper

Roasted Vegetable & Chickpea Farro – Crisp Polenta “Fries” – Tuscan Olive Relish – Shellfish Brodetto.

\$3 Supplement

Pan Roasted French Chicken Breast

Herbed Gratin Potatoes – Julienne Vegetables – Mushroom-Marsala Jus.

Brined Berkshire Pork Chop*

Roasted Fingerlings – Caramelized Cippolini Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

No Substitutions & No Sharing

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions