Early Prix-FIxe Menu

\$33.00/Person Plus Tax & Gratuity

Hand Selected Wine Pairing with Each Course - Add \$16

Primi

Choice of One

Soup of The Moment

Chef's Daily Inspiration

Chopped Rustic Salad GF

Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Barrel Aged Feta – Currants – Lemon-Honey Vinaigrette

Tuscan Caesar

Baby Kale - Romaine - Ciabatta Croutons - Pecorino Cheese - Creamy Caesar Dressing

Steamed P.E.I. Mussels*

Grilled Parmesan Ciabatta – Sweet Tuscan Chili's – Saffron Brodetto

Our House Braised Short Rib Meatballs

Mini Parmesan-Herb Polenta "Cakes" – Pickled Red Onions – Horseradish Aioli – Barolo Jus

Secondi

Choice of One

Orecchiette Toscana

Sweet & Spicy Italian Sausage - Broccoli Rabe - Toasted Garlic - Whipped Herb Ricotta

Fresh Papardelle

Veal Ragu "Bolognese" – San Marzano – Touch of Cream – Pecorino Romano

Jumbo Shrimp & Wild Mushroom Risotto GF

4 Jumbo Shrimp – Sweet Peas – Pecorino Romano – Truffle Drizzle – Black Pepper

Cedar Plank Roasted New Zealand King Salmon* GF

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter \$4 Supplement

Pan Roasted French Chicken Breast

Puttanesca Fregola – Sautéed Baby Spinach – Wild Mushroom-Marsala Sauce

14 oz Brined Berkshire Pork Chop* GF

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

Dolci

Choice of One

Gelati or Sorbetti

House Biscotti – Fresh Mint – Super-Fine Sugar

Our Individual Cheese Cake of The Moment

Seasonal Berries – Whipped Cream – Mint – Coulis

Warm Blueberry Financier Bundt Cake

Lemon-Blueberry Crème Fraiche – Streusel Crumbs – Limoncello Gelato – Fresh Mint

Coffee Drinks (\$7 Supplement)

Cappuccino with Molinari Sambucca

B52 Coffee with Grand Marnie – Baileys – Kalhua

Nutty Italian Man Cappuccino with Amaretto - Frangelico

No Substitutions & No Sharing
GF =This Item Can Be Prepared Gluten Free