

**\$49**  
**3-COURSE**  
**DINNER MENU**

AVAILABLE TUESDAY-THURSDAY

4PM-CLOSE

**INCLUDES A GLASS OF SELECT RED OR WHITE WINE**

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**FIRST COURSE**

*(CHOICE OF)*

**CAESAR SALAD**

romaine, kale, caesar dressing, crumbled croutons, reggiano

**HOUSE SALAD**

mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, white balsamic vinaigrette

**PASTA E' FAGIOLI**

italian bean soup

**VEGETABLE MINISTRONE**

with pasta

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**SECOND COURSE**

*(CHOICE OF)*

**CHICKEN ALLA MILANESE**

breaded pan fried, arugula, fennel, tomatoes, reggiano, balsamic drizzle, evoo

**FILET SOLE MEDITERRANEAN**

rustic vegetables, long stem artichokes, potatoes, scallions, pinot grigio  
lemon butter caper sauce

**PAPPARDELLE BOLOGNESE**

ribbon pasta, veal, pork and beef ragu, cream, pecorino, reggiano

**POLLO BRASATO**

boneless chicken thighs, spicy sausage, potatoes, peppers, onions, rosemary brown sauce

**CAVATAPPI CON RAPINI**

broccoli rabe, crumbled sausage, sicilian olives, garlic and oil

**SALMONE CON CARCIOFI**

long stem artichokes, julienne vegetables, cauliflower-potato smash, lemon-NUT FREE basil pesto sauce

**RIGATONI ALLA VODKA**

prosciutto di parma, cream, tomato sauce

**OSSO BUCCO DI MAIALE**

slow cooked pork shank, filetto di pomodoro, vegetable risotto

**BISTECCA E' PATATINE +10**

14oz. Prime NY Strip, truffle-herb parmesan fries, peppercorn sauce

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**THIRD COURSE**

*(CHOICE OF)*

**NEW YORK CHEESE CAKE**

**TIRAMISU**

**VANILLA OR CHOCOLATE GELATO**