

\$49 3-COURSE DINNER MENU

AVAILABLE TUESDAY-THURSDAY

4PM-CLOSE

INCLUDES A GLASS OF SELECT RED OR WHITE WINE

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

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 +5

slow cooked pork shank, filetto di pomodoro, vegetable risotto

BISTECCA E' PATATINE +20

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

THIRD COURSE (CHOICE OF)

NEW YORK CHEESE CAKE

TIRAMISU

VANILLA OR CHOCOLATE GELATO

BENEDETTO LOMANTO