

ITALIAN NIGHT

\$48
PER PERSON

FRIDAY, NOVEMBER 22ND

Antipasto

**FOCACCIA, ASSORTED BREAD STICKS, GRISSINI,
MARINATED OLIVES & EVOO**

Primo

PASTA E FAGIOLI

**ROMAINE LEAVES, PANCETTA LARDOONS, BLISTERED CAPERS,
FOCACCIA CROUTON, SUNDRIED TOMATOES, CAESAR DRESSING,
PARMESAN CHIPS**

**ARUGULA, KALAMATA OLIVES, ROASTED TOMATOES, SHAVED
BUTTERNUT SQUASH, TOASTED PISTACHIO, FETA VINAIGRETTE**

**ROASTED BABY BRUSSEL SPROUTS TOSSED IN HOT HONEY,
DUSTED WITH BUTTER-GARLIC TOASTED BREAD CRUMBS &
GRATED PARMESAN**

**HOUSE-MADE ARANCINI, SMOKED GOUDA, FENNEL SAUSAGE,
ARBORIO RICE, SUNDRIED TOMATO-BASIL PESTO**

**6 OZ. WAGYU MEATBALL, CRISPY EGGPLANT, HOUSE-MADE SAN
MARZANO TOMATO SAUCE, GRATED PARMESAN**

**MARINATED-GRILLED CALAMARI STEAK, CRISPY RISOTTO,
CHERRY PEPPER-OLIVE RELISH**

Secondo

STUFFED RIBEYE SPINALIS STEAK

ROLLED & STUFFED WITH BROCCOLI RABE, BASIL, RED PEPPER, SMOKED GOUDA & PARMESAN. SERVED WITH CRUSHED ROASTED GARLIC RED POTATO & GLACE DE VEAU

BEEF SHORT RIB

BABY ARUGULA SMOKED GOUDA POLENTA, HORSERADISH GREMOLATA & PAN GRAVY

PORK MILANESE

CREAMY PARMESAN RISOTTO, GARLIC BROCCOLI RABE, TOMATO BRUSCHETTA, LEMON-CAPER-BUTTER, BALSAMIC DRIZZLE

BRONZINO

ROASTED CAULIFLOWER PUREE, CRISPY EGGPLANT, WILTED SPINACH, SUNDRIED TOMATO PESTO, ROSEMARY KUMQUATS

SHRIMP SCAMPI

GARLIC SAUTÉED SHRIMP, ARUGULA PESTO, FETTUCCINE PASTA

WAGYU BOLOGNESE

TRADITIONAL BOLOGNESE MADE WITH WAGYU BEEF OVER FETTUCCINE & TOPPED WITH WHIPPED RICOTTA

FIRE ROASTED VEGETABLE RAVIOLI

TOSSED WITH SUNDRIED TOMATO PESTO, BABY ARUGULA

Dolce

TIRAMISU
FRESH STRAWBERRIES
SCENTED WITH SAMBUCA



FRANGELICO CRÈME BRULÉ

PISTACHIO GELATO
PIZZELLE WAFFER



Bevande

Wines

White (2022)

\$14/glass

Erbaluce Di Caluso

Red (2021)

\$11/glass

Sangiovese Toscana

Cocktails

Campari & Soda

\$12

Negroni

\$15

Aperol Spritz

\$12

Bellini

\$12

