

## APPETIZER

(choice of one)

### Arancini

Crispy Risotto balls, Fontina cheese, aged Pecorino, Pomodoro sauce, fresh herbs.

### Sausage & Peppers

Italian Sausage, Bell Pepper, Onion, Pomodoro, Basil, Grilled Baguette

### Meatballs

House-Made Meatballs, Parmesan, Traditional Tomato Sauce, Polenta, Basil.

### Charcuterie

Chef's selection of cured meats, imported cheeses, olives, and accompaniments.

## SALAD

(choice of one)

### Insalata Cesare

Romaine, Pecorino, Focaccia Croutons, Caesar Dressing.

### Caprese Salad

Heirloom Tomato, Mozzarella, Balsamic, Olive Oil, Sea Salt, Basil.

## ENTRÉE

(choice of one)

### Fettuccine Bolognese

Traditional Meat Ragù, Parmesan, Basil.

### Chicken Marsala

Sautéed Chicken Breast, Cremini Mushrooms, Marsala Wine, Fresh Rosemary, Fettuccine Alfredo.

### Branzino

Grilled Mediterranean Sea Bass, Artichokes, Garlic Chips, Spinach, Olives, Lemon Butter Sauce.

### Beef Short Rib

12-Hour Braised, Truffle Mushroom Risotto.

### Chicken Marcoza

Pecorino Crusted Chicken Breast, Goat Cheese, Sundried Tomatoes, Capers, Lemon Butter, Crispy Fingerling Potatoes, Broccolini

### Vongole

Clams, Spaghetti, Calabrian Chili Peppers, Garlic, White Wine.

### Pescatore

Squid-Ink Infused Spaghetti, Mussels, Clams, Shrimp, Squid, Octopus, Pomodoro, Garlic Chips, Aleppo.

### Cheese Ravioli

House-Made Spinach & Cheese Ravioli, Truffle Cream Sauce, Parmesan, Garlic.

## DESSERT

(choice of one)

Espresso Panna Cotta

Tiramisu

Gelato & Sorbet

Chef's Selection

\$75 per person, not including tax or gratuity. This is a prix-fixé menu event with per person 4-course dinner package pricing and cannot be split. Other items normally offered on our regular dinner menu will not be available during this event. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.