

Early Prix-Fixe Menu

\$33.00/Person Plus Tax & Gratuity

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

Pickled Red Onions – Horseradish Aioli – Barolo Jus

Grilled Margarita Pizza

Mozzarella – San Marzano Tomato – Pecorino Romano - Basil

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

Semolina Crisped Codfish "Livornese"

Red Onion – Tomato – Capers & Olive – Broccoli Rabe – Yukon Potatoes – Blistered Shishito

Cedar Plank Roasted New Zealand King Salmon* ^{GF} \$4 Supplement

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter

Parmesan Crusted French Chicken Piccolo

Lightly Breaded – Whipped Yukon Gold Potato – Fontina – Brussels Sprouts – 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)

Our Individual Cheese Cake of The Moment

Seasonal Berries – Whipped Cream – Mint – Coulis

Crème Brulee of the Moment

Burnt Sugar – Candied "Powder"

Gelati or Sorbetti

House Biscotti – Fresh Mint – Super-Fine Sugar

No Substitutions & No Sharing

GF = This Item Can Be Prepared Gluten Free

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*