

Early Prix-Fixe Menu

\$35.00/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 – Chickpeas – 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 Mafaldine Bolognese

Veal Ragu "Bolognese" – San Marzano – Touch of Cream – Pecorino Romano

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 Cheesecake

Seasonal Berries – Whipped Cream – Mint – Coulis

Crème Brulee of the Moment

Burnt Sugar – Candied "Powder"

Gelati or Sorbetti

House Biscotti – Fresh Mint – Superfine Sugar

No Substitutions & No Sharing

GF =This Item Can Be Prepared Gluten Free