

Early Prix-Fixe Menu

\$39.00/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

Speck & Arugula Pizza

Whipped Ricotta • Fig Preserves • Fontina • EVOO

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

Chicken Scarpariello "Hunter Style"

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage • Cherry Peppers • Rosemary

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

*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