

# Early Prix-Fixe Menu

\$39.00/Person Plus Tax & Gratuity

No Substitutions & No Sharing

## primi

### SOUP OF THE MOMENT

Chef's Daily Inspiration

### CHOPPED RUSTIC SALAD

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

### SPECK & ARUGULA PIZZA

Whipped Ricotta • Fig Preserves • Fontina • EVOO

### BRAISED SHORT RIB MEATBALLS

Crisp Parmesan-Herb Polenta • Pickled  
Red Onions • Horseradish Aioli • Barolo Jus

### STEAMED MUSSELS

Grilled Parmesan Ciabatta • Sweet Tuscan Chili's  
Saffron Brodetto

## secondi

### CASARECCE

Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage  
Caramelized Onion • Pecorino Cheese • Fennel • Pistachios

### MAFALDINE BOLOGNESE

Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano

### CEDAR PLANK ROASTED ORA KING SALMON \$4 Supplement

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

### CHICKEN SCARPARIELLO "HUNTER STYLE"

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

### BERKSHIRE PORK CHOP

Double Cut • Roasted Potatoes • Caramelized Onions • Roasted Peppers  
Baby Artichokes • Cherry Pepper Jus

## dolci

### CHEESECAKE

Macerated Berries • Whipped Cream  
Berry Coulis • Creme Anglaise • Mint

### CREME BRÛLÉE

Orange-Honey Custard • Burnt Sugar

### GELATI OR SORBETTI

House Biscotti • Powdered Sugar

 This Item Can Be Prepared Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.