

# 3-Course Special

starting at \$39/Person + Tax & Gratuity

No Substitutions & Sharing • Up to parties of 6

## primi

### SOUP OF THE MOMENT

Chefs 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

### EGGPLANT PARMIGIANA

Sicilian Eggplant • Tomato • Bread Crumbs • Crushed Burrata • Basil • Parmigiana Sauce

### 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 39

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

### MAFALDINE BOLOGNESE 39

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

### CEDAR PLANK ROASTED ORA KING SALMON 49

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

### BRANZINO 47

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

### DIVER SEA SCALLOP SALTIMBOCCA 47

Prosciutto Wrapped • Sage Infused Risotto • Veal Jus

### PARMESAN FRENCH CHICKEN PICCOLO 41

Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels Sprouts  
Wild Mushroom-Marsala Sauce

### BERKSHIRE PORK CHOP 45

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

 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.