

FIRST COURSE

TUSCAN SOUP

ITALIAN SAUSAGE, POTATOES, SPINACH, MASCARPONE CREAM

CHEESE RAVOILI

SAN MARZANO TOMATO SAUCE

ROASTED OCTOPUS

CELERY ROOT PUREE, OLIVES, ROASTED TOMATOES

CREAMY WHITE POLENTA

CRISPY LOCAL MUSHROOMS

CLAMS OREGANATA

LEMON, PARSLEY, WHITE WINE BUTTER SAUCE

SECOND COURSE

APPLE PECAN SALAD

ARUGULA, ENDIVE, GORGONZOLA, CANDIED PECANS, BALSAMIC DRESSING

CAESAR SALAD

ROMAINE, CAESAR DRESSING, HOMEMADE CROUTONS

THIRD COURSE

GRILLED SWORDFISH

SAUTEED ESCAROLE, CHICKPEA PUREE, SCALLION BUTTER

FILET FLORENTINA

ROASTED FINGERLING POTATOES, SPINACH, GARLIC, ROSEMARY

SHRIMP RISOTTO

CREAMY ARBORIO RICE, BROCCOLI RABE, PARMESAN CHEESE

CHICKEN SCARPARELLO

FINGERLING POTATOES, CRUMBLER SAUSAGE, HOT CHERRY PEPPERS

GNOCCHI TARTUFO

SMOKED HAM, FONTINA CHEESE, SHALLOTS, BLACK TRUFFLE BUTTER

DESSERT

CHOCOLATE WALNUT CAKE

WHIPPED CREAM, SWEET WINE REDUCTION, VANILLA GELATO

ITALIAN CHEESECAKE

RICOTTA CHEESECAKE, CITRUS ANGLAISE, WHIPPED CREAM & CANDIED ORANGE

SALTED CARAMEL BUDINO

COOKIE CRUST, SHAVED CHOCOLATE

RESERVATIONS