

## Appetizers

### apple pecan salad

arugula, endive, gorgonzola, candied pecans, balsamic dressing

### pasta fagioli

cannellini beans, parmigiano

### meatballs

san marzano tomato sauce

### crispy calamari

cherry peppers, lemon, san marzano marinara

### filone

fig pesto, san marzano tomato sauce, ricotta salata

## Entrées

### grilled salmon

broccoli rabe, garlic, olive oil, lemon

### spaghetti carbonara

parmesan, peas, pancetta, black pepper

### baked cavatelli

black pepper cavatelli, tuscan bolognese, san marzano tomato sauce, mozzarella

### pork chop milanese *\$4 supplement*

arugula, shaved parmesan, grilled lemon

### flat iron steak *\$5 supplement*

sautéed broccoli rabe, crumbled sausage, cherry peppers

## Desserts

### seasonal gelato

### cold zabaligone

fresh berries, pound cake

### nutella bomb

peanut butter gelato, nutella semi fredo, caramel, crushed peanuts

RESERVATIONS

**\$30** THREE COURSE  
PRICE FIXED DINNER  
\$45 with paired wines