

Appetizers please choose one

CAESAR SALAD

caesar dressing, garlic croutons, shaved parmesan, anchovies

SATUR FARMS MESCLUN ^{GF}

cherry tomatoes, radish, cucumber, shaved pecorino, balsamic vinaigrette

PASTA E FAGIOLI SOUP

CALAMARI FRITTI

spicy marinara, horseradish rémoulade

BRAISED VEAL MEATBALLS

tomato, parmesan, ricotta salata

MINI RICE BALLS

sweet fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD

ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA ^{GF}

fire-roasted peppers, grilled onions, balsamic, basil caper purée

TRUFFLE-RICOTTA CROSTINI

prosciutto di parma, basil pesto

For the Table

COLD ANTIPASTO FOR TWO 24

cured meats, imported cheeses, country olives, sun-dried tomatoes, fig jam

HOT ANTIPASTO FOR TWO 24

garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

FRESH BURRATA 18

seasonal bruschetta, crostini, balsamic, olive oil

SAUTÉED PEI MUSSELS ^{GF} 14

choice of white wine & garlic or marinara

Mains please choose one / gluten free pasta +3

EGGPLANT ROLLATINI 35

ricotta-stuffed eggplant, linguine, marinara

CHICKEN GISMONDA 35

lemon and egg-battered chicken breast, spinach, mushrooms, mozzarella, tomato-pinot grigio sauce, linguine

ATLANTIC SALMON FILLET ^{GF} 35

mustard-white wine sauce, roasted potatoes, broccoli rabe

FLOUNDER & SHRIMP 35

oreganata bread crumbs, scampi butter, blend of wild rice and toasted orzo

RIGATONI ALLA VODKA 35

basil pesto, shaved pecorino

ORECCHIETTE 35

crumbled sausage, broccoli rabe, cherry peppers, garlic, olive oil

NY SHELL STEAK *^{GF} 42

red wine demi-glace, melted gorgonzola, garlic mashed potatoes

ROASTED 1/2 DUCK 42

orzo & wild rice blend, strawberry vin santo glaze

CHIANTI-BRAISED BEEF SHORT RIBS 42

wild mushroom risotto, cipollini onions, braising jus

VEAL SORRENTINO 42

eggplant, prosciutto, mozzarella

Desserts please choose one

FRESH STRAWBERRY SHORTCAKE

MASCARPONE CHEESECAKE

honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE ^{GF}

served warm, vanilla bean ice cream

MINT CHIP TARTUFO BOMBA ^{GF}

GELATO DEL GIORNO ^{GF}

SORBETTO DEL GIORNO ^{GF}

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX & GRATUITY

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy.*

GF : Gluten Free



RESTAURANT WEEK

Sunday, April 24-Sunday, May 1

3-Course Prix Fixe

DINE IN OR TAKEOUT