

## Appetizers *please choose one*

### BABY SPINACH SALAD **GF**

honeycrisp apples, candied pecans, gorgonzola, citrus vinaigrette

### CAESAR SALAD

caesar dressing, garlic croutons, shaved parmesan, anchovies

### SATUR FARMS MESCLUN **GF**

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

### SLOW-ROASTED TOMATO SOUP

parmesan-herb croutons

### CALAMARI FRITTI

spicy marinara, horseradish rémoulade

### BRAISED VEAL MEATBALLS

tomato, parmesan, melted mozzarella

### MINI RICE BALLS

sweet fennel sausage, sharp provolone, tomato ragu

### SPINACH & ARTICHOKE FLATBREAD

ricotta, roasted garlic, mozzarella

### MOZZARELLA DI FRESCA

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

## For the Table

### HOT ANTIPASTI FOR TWO 24

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

### CHEF'S BOARD FOR TWO 24

cured meats, imported cheeses, country olives, sundried tomatoes, fig jam

### BURRATA 18

tomato bruschetta, balsamic, olive oil

### STEAMED PEI MUSSELS 14

choice of white wine & garlic or marinara

## Mains

*please choose one / gluten free pasta +3*

### BRAISED BEEF SHORT RIBS 42

horseradish potato purée, cipollini onions, braising jus

### EGGPLANT ROLLATINI 35

ricotta-stuffed eggplant, spaghetti marinara

### CHICKEN GISMONDA 35

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

### PAN-SEARED SALMON **GF** 35

roasted potatoes, broccoli rabe, white wine-dijon sauce

### FLOUNDER & SHRIMP 42

oregana bread crumb, scampi butter, blend of wild rice and toasted orzo

### RIGATONI 35

grandma d's meatballs, ricotta

### ORECCHIETTE 35

sweet fennel sausage, escarole, cherry peppers, toasted garlic, olive oil

### NY SHELL STEAK \* **GF** 42

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

### CRISPY DUCK 42

1/2 duck, sweet and sour apricot glaze, blend of wild rice and toasted orzo

## Desserts

*please choose one*

### MASCARPONE CHEESECAKE

honey graham cracker crust, vin santo-berry coulis

### FLOURLESS PEANUT BUTTER CHOCOLATE CAKE

served warm, vanilla bean ice cream

### BANANA-NUTELLA BREAD PUDDING

served warm, cappuccino-hazelnut gelato

### GELATO DEL GIORNO

preparation changes daily

### SORBETTO DEL GIORNO

preparation changes daily

### **MENU SUBJECT TO CHANGE | NO SHARING | 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

3-Course Prix Fixe

DINE IN OR TAKEOUT