



Three Course Menu \$46

For The Table

Nick & Toni's Zucchini Fritti, Lemon (for 2) 12

Rosemary, Thyme & Sea Salt Focaccia
Honey Ricotta, Tomato Confit Pesto (for 2) 8

Appetizers

Romaine Salad

Garlic Croutons, Grana Padano, Caesar Dressing

Lioni Latticini Burrata

Radicchio, Roasted Delicata Squash, Toasted Pepitas

Penne alla Vecchia Bettola

Spicy Oven Roasted Tomato, Grana Padano

Shaved Brussels Sprouts

Milk Pail Apples, Pomegranate, Champagne Vinaigrette

Entrees

House-made Lumache Pasta

Butternut Squash, Whipped Ricotta, Breadcrumbs

Oven Roasted Tilefish

Roasted Sprouting Cauliflower, Salsa Verde

Roasted Free Range Chicken

Yukon Gold Potatoes, Pancetta, Roasted Garlic,
Rosemary Jus

Tuscan Braised Beef Stew

Roasted Pearl Onions, Creamy *Balsam Farm* Polenta

From the Farm 7

Baby Spinach, Chickpeas & Lemon Zest
Crushed Yukon Gold Potatoes
Roasted Carrots, Ndjua

Desserts

Pumpkin Panna Cotta

Maple Caramel, Maple Pecans

Dark Chocolate Torta

Chocolate Crèmeux, Chocolate Ganache

Apple Cider Sorbetto or Salted Caramel Gelato

Quartino di Vino

\$15

PROSECCO Tullia Treviso NV

VERDICCHIO MONTECAPPONE Castelli di Jesi Classico 2024

NERO D'AVOLA CANTINE BARBERA 'La Bambina' Menfi 2022

SANGIOVESE DONNA LAURA 'Bramosia' Chianti Classico DOCG 2023

Wölffer Spring in a Bottle Non-Alcoholic Rosé

11.02.25