

Restaurant Week

3-Course Prix-Fixe for \$39 | \$46

Wine Pairing + \$24

first course

PUREE OF WHITE BEAN SOUP

BRAISED SHORT RIB MEATBALLS

Crisp Parmesan-Herb Polenta • Pickled Red Onions Horseradish Aioli • Barolo Jus

Chianti, Colli Fiorentini

INSALATA DI RUCOLA **gf**

Wild Arugula • Shaved Parmigiano Reggiano Prosciutto di Parma • Strawberry Toasted Almond • Lemon Vinaigrette

Rose, Listel

BAKED CLAMS

L.I. Little Necks • EVOO • Garlic • Toasted “Casino” Crumbs • Charred Lemon

Arneis Vietti

YELLOWFIN TUNA CRUDO **gf** \$4 Supplement

Citrus Caper Vinagrette

Pinot Grigio, Folonari

TUSCAN CAESAR **gf**

Romaine • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing

Chardonnay, Carmel Road

second course

MAFALDINE BOLOGNESE

Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano

Nebbiolo, Vallana

CASARECCE

Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage Caramelized Onion • Pecorino Cheese • Fennel • Pistachios

Chianti Classico, Colli Fiorentini

PARMESAN FRENCH CHICKEN PICCOLO

Whipped Yukon Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala Sauce

Chardonnay, Carmel Road

EGGPLANT PARMIGIANA

Sicilian Eggplant • Harvest Tomato • Breadcrumbs • Crushed Burrata Basil Parmesan Sauce • Served w. Potato Gnocchi

Super Tuscan Tolaini Al Passo

LAMB OSSO BUCO **gf**

Slow-Braised • Lamb Shank • Barolo Wine • Whipped Yukon Potato • Chives

Nebbiolo, Vallana

CEDAR PLANK ROASTED ORA KING SALMON **gf** \$5 Supplement

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

Arneis Vietti

FILET OF SOLE

Wrapped in Puffed Pastry • Blue Lump Crab • Baby Spinach • Caramelized Onions Beurre Blanc Sauce

Chardonnay, Carmel Road

ROASTED BRANZINO **gf**

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

Pinot Grigio, Folonari

third course

CHEESECAKE

TIRAMISU

GELATO / SORBETTI

gf

* Saturday reservations must be seated by 6:45 PM