THREE COURSE SET MENU

Cost for Two $39 Per Person

FIRST COURSE — ALA CARTE

(Pick one to Share)

PROSCIUTTO 12
Prosciutto, stracchino, fig marmalade, pizzettis

CAPESANTE 13
Bacon wrapped scallops, peas, corn, onion, parsley vinaigrette

CALAMARI FRITTI 13.5
House cocktail sauce, lemon garlic aioli

SECOND COURSE — ALA CARTE

(Choice of Two Entrées)

ANATRA 26
Grilled duck breast, four cheese risotto, cherry brandy sauce

PETITE FILETTO 32
Fingerling potatoes, asparagus, merlot demi

AGNOLOTTI 23
Lobster filled, champagne cream sauce

THIRD COURSE — ALA CARTE

(Pick one to Share)

TORTA DI MOUSSE 10
White chocolate mousse, pistachio cream, fresh berries

TORTA AL CIOCCOLATO 11
Five layer chocolate cake, vanilla crème anglaisse

SPECIALE

PASTA

CAVATELLI 18
Eight finger cavatelli, tuscan sausage, wonder tomatoes, broccolini, garlic evoo

SECONDI

COSTOLETTE D'AGNELLO 38
New Zealand rack of lamb with grilled vegetables, roasted potatoes, roasted garlic pinot grigio reduction

BISTECCA 40
Grilled parmigiana & garlic crusted 18oz T-bone, double baked potato

BRANZINO 32
Grilled Chilean sea bass, tuscan vegetables, beurre