



ANTIPASTI (choice of 2)

**Bagna Cauda**

*Romaine Hearts, Grilled Vegetables, Parmigiano, Garlic-Anchovy Dressing*

**Mela**

*Roasted Market Apples, Brussels Sprouts, Cranberries, Toasted Walnut, Fresh Goat Cheese*

**Polpettine**

*Pork Meatballs, Currants, Marsala Sugo*

**Arancini**

*Crispy Butternut Squash Risotto Balls, Taleggio Cheese, Sage, Brown Butter Aioli*

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MAIN COURSES (choice of 2)

**Pollo**

*Roast Organic Mary's Chicken Breast, Cacciatore Barley "Risotto", Tomato, Capers, Red Bell Peppers*

**Pesce**

*Pan Roasted Market Fish, Cannellini Beans, Guanciale, Braised Escarole, Roasted Cippolini Onions*

**Maiale**

*Wood Roasted Pork Chop, Porcini Crust, Wild Mushrooms, Salsa Salmoriglio*

**Bistecca (\$8 Supplemental Fee)**

*Wood Grilled Steak, Crispy Onions, Roasted Potatoes, Salsa Verde, Porcini BBQ Sauce*

SIDES (included)

**Patate**

*Roasted Fingerling Potatoes, Rosemary, Garlic*

**Broccolini**

*Grilled Baby Broccoli, Garlic, Calabrian Chili, Lemon Vinaigrette*

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DOLCI (choice of 2)

**Panna Cotta**

*Greek Yogurt Honey Panna Cotta with Pomegranate Granita, Basil Gelatino, Candied Hazelnuts*

**Cioccolato**

*Flourless Chocolate Cake, Concord Grape Marmellata, Peanut Butter Gelato*

**Tiramisu**

*(Non traditional) - House Ladyfingers, Mascarpone Crema, Roast Pear, Pecans, Caramel*

All Served Family Style

3 Courses @ \$55 per person

**Salumi - Formaggi**

Italian Cheeses, Selection of Hand Crafted Cured Meats, House Pickled Vegetables, Gnocchi Fritti

+\$7.00 per person

All menu items are subject to change

based on seasonality

Chef

Bryant Wigger