



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

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

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