

DINNER MENU



ANTIPASTI (choice of 2)

**Romaine Heart Salad**

*Summer Vegetables, Romaine Hearts, Grana Padano, Warm Garlic-Anchovy Dressing*

**House Salad**

*Wild Arugula, Cherry Tomatoes, Grana Padano, Lemon Vinaigrette*

**Margherita Pizza**

*San Marzano Tomato Sauce, Mozzarella, Basil*

**Bloomsdale Spinach Pizza**

*Scallions, Feta, Gruyere, Grana Padano, Lemon Zest*

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MAIN COURSES (choice of 2)

**Roman Style Braised Chicken**

*Mary's Organic Chicken Leg and Thigh, Artichokes, Emmer Verde, Saffron*

**Squid Ink Spaghetti**

*Calamari, Shrimp, Calabrese Sausage, Chili Flake, Parsley, Green Onion*

**Pomodoro**

*Spaghettoni, San Marzano Tomato Sauce, Grana Padano, Basil*

**Wood Grilled Hanger Steak**

*Salad of Wild Arugula, Grilled Peaches & Cucumbers, Rosemary Lemon Butter, Chianti Mostarda*

SIDES (included)

**Baby Yukon Potatoes**

*Butter, Maldon Salt*

**Sauteed Baby Broccoli**

*Garlic, Calabrian Chili, Lemon Vinaigrette*

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DOLCI (choice of 2)

**Panna Cotta**

*Greek Yogurt-Honey Panna Cotta, Fresh Market Plums, Smoked Honey, Crunchy Streusel*

**Semifredo**

*Praline Crunch, Milk Chocolate Mouse, White Chocolate Genache, Salted Caramel, Raspberry Sorbetto*

**Tiramisu**

*(Non traditional) – Roasted Summer Apricots, Housemade Ladyfingers, Mascarpone Crema, Toasted Pecans, Salted Caramel*

**All Served Family Style**

3 Courses @ \$42.00 per person

Includes House Made Focaccia Bread

Excludes Tax and Gratuity

All menu items are subject to change  
based on seasonality

Chef  
Bryant Wigger