

DINNER MENU



ANTIPASTI (choice of 2)

Romaine Heart Salad

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

Arancini

Crispy Sweet Corn Risotto Balls, Mozzarella, Pancetta, Shrimp, Basil Aioli

Sicilian Pork Meatballs

Currants, Marsala Sugo

Margherita Pizza

San Marzano Tomato Sauce, Mozzarella, Basil

Bloomsdale Spinach Pizza

Scallions, Feta, Gruyere, Grana Padano, Lemon Zest

MAIN COURSES (choice of 2)

Roman Style Braised Chicken

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

Pan Roasted Market Fish

Sweet Corn Fregola, Romano Beans, Roasted Cippolini Onions, Fresh Basil, Beet Pesto

Wood Roasted Pork Chop

Fresh Shell Beans, Blue Lake Green Beans, Romano Beans, Roasted Smoked Shallots, Radish Salad

Wood Grilled Prime Angus New York Steak (\$12.00 Supplemental Fee)

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

SIDES (included)

Baby Yukon Potatoes

Butter, Maldon Salt

Sauteed Baby Broccoli

Calabrian Chili, Garlic, Lemon Vinaigrette

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 @ \$50.00 per person

Includes House Made Focaccia Bread

Excludes tax and Gratuity

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