#### **DINNER MENU**



# Italian Restaurant & Bar

## 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

## Arancini

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

## Sicilian Pork Meatballs

Currants, Marsala Sugo

# PIZZA or PASTA (choice of 2)

## House Made Lamb Sausage Pizza

Buffalo Mozzarella, Rapini, Caramelized Fennel, Frisee, Orange Vinaigrette

### Bloomsdale Spinach Pizza

Scallions, Feta, Gruyere, Grana Padano, Lemon Zest

### Squid Ink Spaghetti

Calamari, Shrimp, Calabrese Sausage, Chili Flake, Parsley, Green Onions

#### **Bolognese**

Rigatoni Pasta, Short Rib Bolognese, Pancetta, Grana Padano Cheese

## 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 Mostarda

#### SIDES (included)

## **Baby Yukon Potatoes**

Butter, Maldon Salt

#### Sauteed Baby Broccoli

Garlic, Calibrian Chili, 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

4 Courses @ \$63.00 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