



Choice of Antipasti to Share

BRUSCHETTA VE V UPON REQ.

Toasted Baguettes, Chopped Red & Yellow Tomatoes, Basil, Garlic, Feta, Kalamata Olives, Balsamic, Extra Virgin Olive Oil

CAPRESE VE GF

Local Burrata, Heirloom Cherry Tomatoes, Pesto
(pesto contains traces of pine nuts)

CALAMARI FRITTI

Deep Fried Calamari, White Bait;
Spicy Marinara Sauce, Tomato Romesco Sauce
(romesco sauce contains traces of almonds)

Each Diner Selects a Secondi

STRACCETTI DI MANZO GF UPON REQ.

Grilled Filet Mignon Medallions, Capers, Roasted Garlic, Spinach, White Wine Sauce;
Fingerling Potatoes, Grilled Vegetable Skewer

SALMONE DORATO GF

Sustainably Raised Salmon, Shaved Apple, Fennel, Watercress, Cider Mustard Sauce;
Fingerling Potatoes, Leeks, Smoked Pancetta (Italian bacon)

CAPPELLACCI DI ZUCCA VE

Homemade Ravioli Stuffed with Butternut Squash, Ricotta;
Spicy Marinara, Brown Butter Sage Sauce, Shaved Parmigiano
(contains small traces of pine nuts & walnuts)

Choice of Dolce to Share

PANNA COTTA GF

Italian Milk Custard, Frangelico; Fresh Fruit & Light Berry Sauce

SOFFICE E LEGGERA

Caramelized Crushed Pineapple, Poundcake;
Hot Caramel Sauce & Crème Anglaise

\$45 per person plus tax & gratuity