



Celebrating 18 Years

This special three-course menu is only offered during our Anniversary month!

~Antipasto~

Zuppa di Zucca

A Pureed Soup of Butternut Squash & Amoretti Cookies, Served with a Rock Shrimp & Smoked Chile Bignet

Degli Innamorati

Baby Greens tossed in a Balsamic dressing, Kissed with Feta, Strawberries & Toasted Almonds

Bruschetta Tiepida

Grilled County Sourdough topped with Creamy Burrata, Hand- Ground Pesto & Slow Roasted Cherry Tomatoes

~Secondi~

Cappellacci di Zucca

Homemade Pasta filled with Yellow Butternut Squash & Ricotta, served over Spicy Marinara Sauce, finished with Shaved Parmigiano Cheese & a Brown Butter Sage Sauce

Straccetti

Grilled Sterling Silver Tenderloin Medallions nestled over a bed of Mashed Potatoes, Accentuated with Roasted Garlic, Spinach, Capers & White Wine Sauce

Salmone D'Orato

Pan Roasted Salmon served with a Potato, Pancetta & Watercress Cake, Shaved Apple & Fennel Salad & Cider Mustard Sauce

~Dolce~

Panna Cotta

Italian Creamy Milk Custard Intoxicated with Frangelico, Hiccuping with Fresh Berries, in a Light Blueberry Sauce

Tiramisu'

Mascarpone Cheese Whipped with Rum, Sandwiched between Layers of Ladyfingers Soaked in Espresso, served with Mocha Sauce & Crème Anglaise

Gelati

Assorted Ice Cream

Buon Appetito!!!

\$22. Lunch \$34.00 Dinner (Monday-Thursday)

Not available to parties over five guests

101 Pine Ave 562.491.0066