

A LA CARTE MENU

Excluding Saturdays

\$65/PP

served with warm focaccia and whole roasted garlic, choice of salad

COURSE 1

Fried artichokes

stemmed chokes, lemon zest, parmesan

Caprese salad

stracciatella, fresh mozzarella, tomatoes, balsamic, basil

Polpo

seared octopus, white beans, grilled peppers, roasted shallot capers

Burrata

roasted cherry tomatoes, pistachio, basil

Meatball

pork/veal/beef, house marinara, parmesan

Limoncello Shrimp

white wine, butter, fresh lemon, fried

COURSE 2

Rigatoni vodka

homemade rigatoni, vodka sauce, parmesan

Add: chicken cutlet 8.

Chicken or Eggplant Parmesan

*fried cutlets, mozzarella, San Marzano marinara
served with a side of pasta*

Pistachio Pesto

fusilli, homemade pesto, stracciatella, parmesan

Add: chicken cutlet 8. Shrimp 12.

Artichoke Risotto

mascarpone, parmesan, fried artichokes

Short Rib Bolognese

fettuccini, red wine-tomato reduction, parmesan

Ricotta Gnocchi

*homemade dumplings, San Marzano
marinara, parmesan pesto drizzle*

Rigatoni Amatriciana

*San Marzano tomatoes, white wine,
guanciale, Pecorino Romano*

Lemon Chicken

*egg-batter, lemon beurre blanc, fried capers
served with grilled asparagus*

Tortellini

pancetta, focaccia crumbs, brown butter, sage

Lobster Ravioli

vermouth, tomato cream sauce, parsley

DOLCE

Tiramisu

lady finger, espresso, mascarpone, cocoa

Homemade

vanilla, pistachio, chocolate, espresso, lemon

Flourless Chocolate Cake

powdered sugar, vanilla ice cream, mint

Cannoli

sweet ricotta, milk chocolate, pistachio