

A LA CARTE MENU
excluding Saturday & Sundays
\$65/PP

*choice of salad- Arugula: red onion, hazelnuts, lemon-honey vinaigrette, shaved parmesan
or little leaf local lettuce, lemon-honey vinaigrette, toasted panko-pancetta crumbs*

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

Burrata

roasted cherry tomatoes, pistachio, basil

Meatball

pork/veal/beef, house marinara, parmesan

Limoncello Shrimp

white wine, butter, fresh lemon, fried capers

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 vegetable

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