



Three courses for \$33

ANTIPASTI

Arancini

Cheese and salumi stuffed rice balls coated with bread crumbs and then deep fried; served with a chipotle aioli drizzle

Funghi Ripieni

Garlic herb butter stuffed mushrooms

Asparagi Grigliati

oven grilled asparagus, organic Tuscan black kale, prosciutto, shaved Parmesan, balsamic reduction

SECONDO

Risotto

Creamy Italian rice with mushrooms, grilled asparagus, cherry tomatoes served with house made bread

House meatballs

Beef meatballs in a house made smoked marinara sauce, Parmesan, served over handmade linguine served with house baked bread

Wood fired mussels

locally sourced mussels, white wine base, leeks, shallots, garlic, parsley

DOLCE

Pistachio Cannoli

Rricotta cheese, dark chocolate, pistachio, lemon zest

Tiramisu

Espresso, chocolate scuro, chocolate sciroppo

Affogato

locally sourced vanilla ice cream, espresso, fudge drizzle

We try to accommodate as many dietary restrictions as we can. Please let your friendly servers know if you have any such requests.

