

*\*Please make one selection from each course*

### Course 1

Spiedini alla Mozzarella -	7.00
<i>- Grilled smoked mozzarella and tomato skewers</i>	
Prosciutto e Melon con Mint	8.00
<i>- Drizzled with dried fig dressing</i>	
Calamari Fritto	8.00
<i>- Fried calamari with spicy Aioli</i>	
Caprese con Funghi	7.00
<i>- Portabella mushroom, tomato and basil "melt"</i>	

### Course 2

Zuppa di Farro	6.00
<i>- Italian farro soup with spicy sausage</i>	
Insalata di Lentil	6.00
<i>- Italian lentil salad with grapes and hazelnuts</i>	
Insalata di Arugula	8.00
<i>- Spicy green salad tossed <b>tableside</b> with a warm pancetta dressing</i>	

### Course 3

Saltimbocca di Vitello	22.00
<i>- Pan-fried veal with sage and prosciutto, risotto and winter squash puree</i>	
Brasata Agnello	22.00
<i>- Braised lamb with creamy polenta</i>	
Pesce con Salsa di Latte	20.00
<i>- Local Sablefish in 'milk' sauce with herb gnocchi and peperonata</i>	
Gambretti e Ravioli con Ragù Salsiccia	25.00
<i>- Grilled shrimp and scallops with lobster ravioli and sausage ragu</i>	
Lasagna di Spinaci e Capra Fromaggio	18.00
<i>- Spinach and goat cheese lasagna</i>	
Cosce di Pollo Imbottito	20.00
<i>- Pan roasted chicken with provolone and prosciutto stuffing, herb gnocchi and fresh vegetables</i>	