



## MENU DI MODERATO

SERVED

**FAMILY STYLE**

**\$50 PER PERSON**

### INSALATA

SELECT ONE

#### INSALATA DI CASA

MIXED GREENS • CHERRY TOMATO • SHAVED PARMIGIANO REGGIANO • HOMEMADE BALSAMIC VINAIGRETTE

#### CAPRESE

VINE RIPENED TOMATO • FRESH MOZZARELLA • BASIL • EXTRA VIRGIN OLIVE OIL • AGED BALSAMIC

#### RUCOLA AL GRUMATO

ARUGULA • PARMIGIANO REGGIANO • CHERRY TOMATOES • RED ONIONS • OLIVE OIL • FRESH LEMON

### SECONDI

SELECT THREE

#### CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI • GROUND VEAL/WILD BOAR/FILET TIPS/DUCK • TOMATO • CABERNET SAUVIGNON

#### GNOCCHI DI PATATE

TRADITIONAL POTATO GNOCCHI • TOMATO SAUCE • CRUSHED RED PEPPERS • FRESH MOZZARELLA

#### PENNE ALLA VODKA

HANDMADE PENNE • ITALIAN FENNEL SAUSAGE • VODKA CREAM SAUCE

#### ORECCHIETTE CON RAPINI

HANDMADE ORECCHIETTE • ITALIAN FENNEL SAUSAGE • RAPINI • WHITE WINE • EXTRA VIRGIN OLIVE OIL • PARMIGIANO REGGIANO

#### CAVATELLI AL FORNO

RICOTTA CAVATELLI • TOMATO SAUCE • PANCETTA • BAROLO • FONTINELLA CHEESE

#### POLLO AL PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO • LEMON • CAPER SAUCE

#### POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST • SAGE • PROSCIUTTO • BROWN BUTTER • PINOT GRIGIO

#### FILETTO DI MAIALE

BERKSHIRE PORK TENDERLOIN • CHEF'S WHIM PREPARATION

#### FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

• PROTEINS SERVED WITH POTATO AND SEASONAL VEGETABLE •

### DOLCE

SERVED FAMILY STYLE

#### ASSORTED DESSERT PLATTER

CANNOLI • CHOCOLATE MOUSSE CUPS • HOMEMADE TIRAMISU • FRESH BERRIES

• MENU CUSTOMIZATION AVAILABLE UPON REQUEST •

• ADD UNLIMITED SOFT DRINKS, COFFEE & TEA FOR AN ADDITIONAL \$5 PER PERSON •

• WINE PAIRINGS FROM OUR SOMMELIER AVAILABLE FOR AN ADDITIONAL CHARGE •