



**FALL 2018 3-COURSE PRIX FIXE MENU: \$35  
SUNDAY THRU FRIDAY ALL NIGHT!**

**ANTIPASTI**

**Parmigiana di Melanzane  
Eggplant Parmigiana**

**Rugula e Pomodori & Parmigiano  
Cherry Tomatoes, Citrus Vinaigrette & Parmigiano**

**Caprese  
Tomato, Mozzarella & Basil**

**Fritto di Carciofini  
Sautéed Baby Artichokes & Basil Pesto**

**Polenta con Funghi  
Soft Polenta with Sauteed Wild Mushrooms**

**Speck e Parmigiano  
Smoked Prosciutto, Artichokes & Shaved Parmigiano**

**Insalata con Robiola  
Beets, Pomegranate, Robiola Cheese and Walnuts**

**Crab Cake  
With Frisee & Apple Salad**

**SECONDI**

**Salmon  
Butternut Squash, Apple, Haricot Vert, Caramelized Walnuts,  
Trumpet Royale Mushrooms & Balsamic Reduction**

**Spaghetti  
with Nonna Alba's Bolognese Sauce**

**Free-Range Bell & Evans Chicken on the Bone  
Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans**

**Gamberi e Carciofini  
Sauteed Shrimp, Baby Artichokes, Jasmine Rice & French String Beans**

**Long Island Duck Breast  
Blood Orange Sauce, Brussel Sprouts & Baby Carrots**

**Bistecca di Manzo  
8 oz. Black Angus Shell Steak Peppercorn Sauce & Herbed Fries**

**Risotto con Funghi Capesante  
Arborio Rice, Mixed Mushrooms & Seared Sea Scallops**

**DOLCI**

**Artisanal Trio of Gelato**

**Trio of Sorbet**

**Tiramisu**

**Flourless Chocolate Cake & Coffee Gelato**

*No Substitutions  
Menu Subject to Change*