



**SPRING | SUMMER 2019 3-COURSE PRIX FIXE MENU: \$32
SUNDAY THRU THURSDAY ALL NIGHT!**

ANTIPASTI

Eggplant Parmigiana

Arugula, Cherry Tomatoes & Parmigiano

Tomato, Mozzarella & Basil

Baby Artichokes alla Romana

Polenta with Sauteed Wild Mushrooms

Speck, Artichokes & Shaved Parmigiano \$4 supplement

Beets Salad with Bibb Lettuce, Farro, Zucchini & Robiola Cheese \$4 supplement

Tuna Tartare, Avocado Salad & Wasabi Aioli \$5 supplement

SECONDI

Risotto con Funghi

Arborio Rice, Mixed Wild Mushrooms & Truffle Oil

Spaghetti

with Nonna Alba's Bolognese Sauce

Free-Range Bell & Evans Chicken on the Bone

Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans

Sauteed Tiger Shrimp

Baby Artichokes, Jasmine Rice & French String Beans

Long Island Duck Breast

Sweet Potato, Baby Spinach, Cipolline & Honey/Rosemary Juices \$5 supplement

Bistecca alla Griglia

10 oz. Prime Flat Iron Steak with Peppercorn Sauce & Herbed Fries \$6 supplement

Branzino

Lemon/Caper Sauce, Jasmine Rice & French String Beans \$5 supplement

DOLCI

Artisanal Trio of Gelato or Sorbet

Tiramisu

Panna Cotta of the Day

Flourless Chocolate Cake & Coffee Gelato \$3 supplement

Maple Mascarpone Cheesecake with Maple Drizzle \$3 supplement

*No Substitutions
Menu Subject to Change*