

Three-Course Prix Fixe

\$37

(tax and gratuity not included)

Antipasti

Crema di Aragosta

Lobster bisque

Insalata di Barbabietole con Cipolle, Rucola e Caprino

Fresh red beet salad with balsamic vinegar, extra virgin olive oil and fresh mint, garnished with red onion, sliced oranges and arugula and topped with goat cheese

Insalata di Inverno

Baby greens with sliced almonds, red onion, dried cranberries, ricotta salata and balsamic vinaigrette

Calamari in Zimino

Baby calamari sautéed with white wine, spicy fresh tomato sauce and capers

Bresaola con Parmigiano

Thinly sliced air-cured beef tenderloin dressed with lemon and white truffle oil, garnished with arugula and shaved Parmigiano

Secondi

Ravioli di Zucca

Butternut squash ravioli with butter and sage

Gnocchi di Patate con Funghi e Salsiccia

Homemade potato gnocchi in a light cream sauce with wild mushrooms and Italian sausage

Spaghetti con Vongole alla Viareggiana

House made spaghetti with fresh clams, extra virgin olive oil, garlic, cherry tomatoes and arugula

Salmone con Pistachio

Pistachio encrusted salmon with a Prosecco beurre blanc

Scaloppine di Vitello alla Valdostana

Scaloppine of veal tenderloin topped with prosciutto and fontina cheese, sautéed with wild mushrooms, white wine, garlic and a touch of demi-glace

Brasato di Costatino di Manzo

Braised beef short ribs with creamy polenta

Dolci

Zabaglione al Limoncello

Limoncello enhanced zabaglione with fresh fruit

Tiramisu Classico

Espresso and rum soaked ladyfingers layered with a mascarpone mousse and cocoa

Panna Cotta con Frutta Fresca

Tuscan vanilla cream pudding served with fresh fruit