

TWO FOR TUESDAY

DINNER FOR TWO WITH A BOTTLE OF WINE FOR \$70
AVAILABLE 5 – 9 PM, DINE-IN ONLY

CHOOSE A BOTTLE OF WINE

PINOT GRIGIO ~ SANTA MARINA, PROVINCIA DI PAVI, ITALY

CHIANTI CLASSICO, FRATELLI GRATI, TUSCANY, ITALY 2019

CHARDONNAY ~ TORMARESCA, (UNOAKED) CHARDONNAY, ITALY 2018

RIESLING ~ SCHLICK HAUS, GERMANY

PINOT NOIR ~ FIRESTONE, OREGON

BARBERA D'ASTI ~ FRANCO AMOROSO, ITALY

ANTIPASTI (CHOOSE ONE TO SHARE)

ARANCINI

RICE BALLS STUFFED WITH MOZZ, TOMATO SAUCE

OYSTERS ON THE HALF SHELL

4 BLUE POINT OYSTERS WITH A MIGNONETTE

MUSSELS POSILLIPO

GARLIC, SHALLOTS, HOUSE MADE RED SAUCE

SALAD (CHOOSE TWO)

SUMMER CORN & TOMATO SALAD

SHAVED SWEET CORN, HEIRLOOM TOMATOES, CRISPY CHICKPEAS, RED ONION, HERBS,
CILANTRO LIME VINAIGRETTE

MIXED GREEN SALAD

ROMAINE, TOMATO, RED ONION WITH BALSAMIC DRESSING

INSALATA DEL CAESAREO

CLASSIC CAESAR SALAD

MAIN COURSE (CHOOSE TWO)

POLLO MARTINI

EGG WASH, REGGIANO CHEESE, LEMON AND WHITE WINE SAUCE

CHICKEN PARMIGIANA

BREADED, FRESH MOZZARELLA, HOUSE MADE TOMATO SAUCE
OVER PENNE

SUMMER RISOTTO (GF - VEGETARIAN)

ARBORIO RICE, ROASTED RED PEPPER PESTO, GRILLED ASPARAGUS, SHAVED ZUCCHINI,
PARMESAN CHEESE

SALMON (GF)

PAN SEARED SALMON, BRANDY DIJON CREAM SAUCE. ASPARAGUS, MASH

DOLCI (TO SHARE)

ASK YOUR SERVER ABOUT OUR FRESH DESSERTS MADE IN HOUSE BY DINA'S DOLCI