

~ Dinner for Two with a Bottle of Wine \$70.00 ~

~ Antipasti (Choose One to Share) ~

Arancini

Rice balls stuffed with sausage & mozzarella served with tomato sauce

Clam Cocktail (GF)

6 little neck clams

Mussels Posillipo

Garlic, shallots, house made red sauce

~ Salad (Choose Two) ~

Beet & Blue Cheese Salad (GF)

Roasted red beets, pickled red onions, pepitas, crumbled blue cheese, herbs, lemon horseradish aioli

Mix Green Salad

Romaine, tomato, red onion with balsamic dressing

Insalata Del Caesareo

Classic Caesar salad

~ Main Course (Choose Two) ~

White Risotto with Mushrooms

Truffle risotto with wild mushrooms

Pollo Martini

Boneless breast of chicken dipped in egg wash and Reggiano cheese with lemon and white wine sauce

Chicken Parmigiana

Boneless breast of chicken breaded topped with fresh mozzarella, tomato sauce over penne

Salmon (GF)

Salmon pan seared in a light mustard sauce

~ Dolci ~ (To Share) ~

Mini Cannoli's

Fried pastry dough filled with sweet, creamy filling and dipped in chocolate chips

~ Choose a bottle of wine ~

Chianti Classico, Fratelli Grati, , Tuscany, Italy 2019

Chardonnay ~ Tormaresca, (UN Oak) Chardonnay, Italy 2018

Riesling ~ Schlick Haus, Germany

Pinot Noir ~ Firestone, Oregon

Babbera D'Asti ~ Franco Amoroso, Italy

Pinot Grigio ~ Santa Marina, , Provincia di Pavi, Italy

Menu prepared by Executive Chef Mike Montanari

Available Tuesday 5:00 pm – 9:00 pm: Dine in only