

# dine out boston

august 1st- august 15th



three courses  
for \$46

standard  
italian 

**alileo**



estate grown sicilian wine  
white or rosé \$10/gl

## first course *select one*

**gem lettuce** shaved fennel • pecorino • peppercorn crema

**burrata fett'unta** heirloom tomato panzanella • white balsamic vinaigrette

**mozzarella sticks** arrabbiata sauce • basil oil

**heritage pork meatballs** roasted tomato sauce • parmigiano

+ your choice of sea salt or cacio e pepe focaccia for the table

## second course *select one*

**spaghetti primavera** baby tomatoes • fried zucchini • pecorino

**bucatini carbonara** mushrooms • pancetta • egg yolk • black pepper

**mafaldine trapanese** striped bass • heirloom tomato pesto • pistachio

**rigatoni amatriciana** guanciale • pecorino

**lasagna bolognese** 12-hour pork, veal & beef bolognese • ricotta • parmesan

**chicken marsala** wild mushrooms • roasted garlic • pecorino

## third course *select one*

**pistachio orange zuppa inglese**

gluten-free lady fingers • vanilla mascarpone

**cannoli** pistachio • chocolate • candied orange

**gelato o sorbetto** housemade biscotti • mint

**DINE**<sup>OUT</sup>  
**BOSTON**  
SINCE 2001