

GROUP DINING

Three Courses \$64pp

Appetizers

Choose Three For The Table
Comes with Caesar Salad

WAGYU MEATBALLS (supp \$5)
wagyu beef, tomato braised

EGGPLANT CARROZZA vg
crispy fried eggplant, pesto
whipped ricotta, spiced pomodoro

MARGHERITA PIZZA vg
homemade mozzarella, basil, tomatoes

BURRATA CAPRESE vg/gf
burrata, tomato, basil

PEAR & SPINACH SALAD vg/gf
cranberry, candied walnuts,
goat cheese, balsamic glaze

SHRIMP OREGANATA
grilled shrimp, white wine
emulsion, oregano breadcrumbs

POLPO AL CARBONE (supp \$5)
grilled octopus, roasted potato, castelvatrano
olives, confit tomato, salsa verde, fennel purée

CALAMARI FRITTI
crispy buttermilk long island calamari,
classic pomodoro, soft herbs

*vg = vegetarian
**gf= gluten free

Pasta

Choose One For The Table
Choose Two For The Table (additional \$12)

TORCHIO BOLOGNESE
handmade pasta, veal pork ragu, grana padano

TROTOLLE SAUSAGE & RABE
handmade pasta, broccoli rabe, sweet Italian
sausage, caramelized onion sugo, parmigiano

SPAGHETTI POMODORO vg
6 hour slow cooked tomato, evoo, basil
(add burrata \$5)

RIGATONI vg
vodka sauce

SHRIMP CAVATELLI (supp \$12)
handmade pasta, wild black tiger shrimp, nduja

LINGUINE VONGOLE
manilla clams, garlic, white wine, lemon

TRUFFLE TAGLIATELLE TABLESIDE (Supp \$10) vg
parmigiano reggiano, black truffle

20% Gratuity will be added to all parties of six or larger
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness, especially if
you have certain medical conditions.

Executive Chef Giuseppe Agostino

Entrées

Kindly Choose One Each

BRANZINO
fillet, asparagus, salsa verde

SALMON gf
honey garlic glaze, roasted brussels sprouts

CHILEAN SEA BASS PUTTANESCA (supp \$20) gf
tomato, olive, caper, broccoli rabe

CHICKEN PARMIGIANA
6 hour slow cooked tomato, pecorino,
homemade mozzarella, spaghetti pomodoro
\$5 vodka sauce

FILET MIGNON 8oz (supp \$20)
potatoes purée

SHORT RIBS (supp \$12)
8 hour hickory smoked & braised beef short
ribs, potato purée, oreganata breadcrumbs

Sides

BRUSSELS SPROUTS gf 14
pancetta, balsamic honey vinaigrette

MASHED POTATOES vg 12
creamy, buttery, maldon sea salt

HANDCUT FRIES vg 14
truffle aioli

ASPARAGUS vg/gf 14
lemon, olive oil, sea salt