

GROUP DINING

Three Courses \$64

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

SHRIMP SCAMPI
grilled shrimp, white wine & lemon emulsion, oregano breadcrumbs

BEEF SALAD vg/gf
marinated beets, ricotta salata

BURRATA CAPRESE vg
burrata, tomato, basil

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

Pasta

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

RIGATONI BOLOGNESE
rigatoni, veal pork ragu, grana padano

CAVATAPPI RAPA E SALSICCIA
corkscrew 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

LOBSTER RAVIOLI (SUPP \$12)
vodka sauce

LINGUINE VONGOLE
manilla clams, garlic, white wine, lemon

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

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 \$8)
8 hour hickory smoked & braised beef short ribs, potato purée, oreganata breadcrumbs

WAGYU FLATIRON 8oz (Supp \$10)
parmigiano potatoes, balsamic glaze

Sides | \$12

BRUSSELS SPROUTS gf
pancetta, balsamic honey vinaigrette

HANDCUT FRIES vg
truffle aioli

MASHED POTATOES vg
creamy buttery, maldon sea salt

ASPARAGUS vg/gf
lemon, olive oil, sea salt

*vg = vegetarian
**gf= gluten free

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