

GROUP DINING

Three Courses \$64

Appetizers

Choose Three For The Table
Comes with Caesar Salad

BEEF POLPETTE

tomato braised meatballs, parmesan, served with pane all'aglio

EGGPLANT CARROZZA

crispy fried eggplant, pesto whipped ricotta, spiced pomodoro

CHICKPEA FRIES

crispy chickpea batter, calabrian chile, yogurt sauce

SHRIMP OREGANATA

grilled shrimp, creamy oreganata sauce, breadcrumbs, chili oil

BEETS

marinated beets, ricotta salata

BURRATA CAPRESE

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

CASSARECCE

short rib ragu, stracciatella

CAVATAPPI RAPA E SALSICCIA

corkscrew pasta, broccoli rabe, sweet Italian sausage, caramelized onion sugo, parmigiano

SPAGHETTI POMODORO

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

CAMPANELLE

fresh pesto, breadcrumbs, sorrento lemon

RIGATONI

spicy vodka sauce

LOBSTER RAVIOLI (Supp \$12)

spicy vodka sauce

LINGUINE VONGOLE

manilla clams, garlic, white wine, lemon

TRUFFLE TAGLIATELLE TABLESIDE (Supp \$10)

parmigiano reggiano, black truffle

Entrées

Kindly Choose One Each

BRANZINO

fillet, grilled zucchini, salsa verde

SALMON

honey garlic glaze, grilled zucchini

CHICKEN PARMIGIANA

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

CHICKEN MARSALA

chicken scaloppine, mushrooms, marsala, spinach

PORK SCALOPPINE

pork cutlet, prosciutto, mozzarella, broccoli rabe

VEAL MARSALA

veal scaloppine, mushrooms, marsala, spinach

VEAL SORRENTINA

veal scaloppine, fried eggplant, prosciutto, fontina, spinach, white wine creamy tomato sauce

NY STRIP 10oz (Supp \$12)

parmigiano potatoes, balsamic glaze

Sides | \$10

SPINACH garlic

ASPARAGUS sorrento lemon pangritatta, breadcrumbs

PARMIGIANO ROASTED POTATOES garlic butter