



# 3 FOR \$30 MENU

## 2 COURSES AND A GLASS OF HOUSE WINE!

\$30 per person, available all night long, 7 days a week.

### FIRST COURSE

TUSCAN BEAN SOUP  
fresh clams, escarole

SEASONAL SALAD  
local fresh lettuces, dandelion, red oak choice of dressing

CAESAR  
trevisio, traditional toss, parmesano

### SECOND COURSE

HOMEMADE RAVIOLI  
with marinara, fresh hand dipped ricotta black pepper and pecorino

SPAGHETTI ALLA CHITARRA  
homemade veal meatballs, hot sausage, sunday gravy

PAPPARDELLE  
wild boar bolognese, caramelized cipollini onions, hand picked oregano

SEARED SALMON  
butternut squash, cavatelli, kale, brown sugar butter

CHICKEN PARMESANO  
black pepper ricotta stuffing, tomato suga, arugula, citrus linguini

WAYGU "TAGLIATA"  
sliced sirloin, charred peppers, raddichio, balsamico

### UPGRADE

Additional 15.0

ROASTED SHORT RIBS OF BEEF  
espresso BBQ, creamy potatoes, tomato candito

BRANZINO  
sambucca scampi of fresh Maine lobster and shrimp

GRILLED DRY AGED NY STRIP STEAK  
zucca sauce, sauteed Tuscan greens, porcini oil

Please Alert Your Server To Any Food Allergies You May Have.  
Not valid with any other promotions, coupons or discounts.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.