



EARLY DINING!

2 COURSES FOR \$39 PER PERSON

OFFERED 4:30 - 5:30PM, 7 DAYS A WEEK!



FIRST COURSE

CHOOSE ONE

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, Sunday gravy, fresh ricotta, sweet basil

CAESAR

treviso, little gem, traditional toss, parmigiano

SEASONAL GREENS

local fresh lettuces, cress, red oak, choice of dressing

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

TUSCAN KALE, ARUGULA

radicchio, bocconcini mozzarella, citrus-white truffle dressing

SECOND COURSE



CHOOSE ONE

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

BONE-IN CHICKEN PICCATA

pinot grigio-lemon butter sauce, crispy capers and tossed linguini

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

CHICKEN PARMIGIANA

black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts

FREDDO!

fettucini, classic alfredo sauce, parmesan cheese, fresh chopped parsley
add peas & prosciutto add bone-in chicken breast add shrimp



UPGRADE

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini (add 15)

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, lemon risotto and broccolini (add 15)

VEAL PICCATA

pinot grigio-lemon butter sauce, crispy capers and tossed linguini (add 10)

BISTECCA*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust (add 15)