

SUMMER CELEBRATION!

2 COURSES FOR \$35 PER PERSON

PLUS 30% OFF ALL BOTTLES OF WINE

ALL NIGHT LONG, 7 DAYS A WEEK!



FIRST COURSE

CHOOSE ONE

SICILIAN MEATBALLS

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

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

CAESAR

treviso, little gem, traditional toss, parmigiano

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

CHICKEN PARMIGIANA

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

SEARED SALMON

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

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley
your choice of veal or bone-in chicken



UPGRADE

ADDITIONAL 15.0

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, lemon risotto and broccolini

BISTECCA*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. Drink responsibly.
Wine and Dine menu may not be offered on holidays and is not eligible for any discounts.

PAZZO! 05.13.24