

WINE & DINE MENU

2 COURSES AND A GLASS OF WINE FOR \$35 PER PERSON
OFFERED FROM 5:00PM - 6:00PM, NIGHTLY



WINE

CHOOSE A GLASS OF WINE

WHITE

ROSATO, LA GEMELLA, VENETO, ITALY, 2020
ITALIAN BLEND, PLANETA, LA SEGRETA, IL BIANCO, ITALY, 2020
PINOT GRIGIO, PRANZA, FRIULI, ITALY, 2020

RED

CHIANTI, MONROSSO ESTATE, ITALY, 2018
PINOT NOIR, RODNEY STRONG, RUSSIAN RIVER VALLEY, CA, 2019
CABERNET SAUVIGNON, DI MAJO NORANTE, ITALY, 2020

FIRST COURSE



CHOOSE ONE

SICILIAN MEATBALLS

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

CAESAR

treviso, little gem, traditional toss, parmigiano

SEASONAL GREENS

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

SECOND COURSE



CHOOSE ONE

LINGUINI ALLA VONGOLE

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

SEARED SALMON

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

HANDMADE RIGATONI

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

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

CHICKEN PARMIGIANA

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

CHICKEN AQUA LIMONE

bone-in chicken breast, fresh citrus, cherry peppers, olive oil whipped potatoes

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. Order must be in by 6pm. Early Dining menu may not be offered on holidays and is not eligible for any discounts.

PAZZO! 04.29.24