

***4 course prefixe menu for 2 or more for $65***

***1st Course***

***Antipasto Toscano***

Italian cured meats, cheese & mix olives (Included)

**House mix salad**, cherry tomatoes, red onions & peperoncini (Included)

**Roasted beet salad**, goat cheese, almonds, chis seeds (upcharge $4.)

***2nd Course Choose Two***

***Rigatoni Ragu:*** Bolognese meat sauce made with groundsausage & dry porcini

***Spaghetti Aglio Olio:*** *Garlic, red pepper flakes, anchovies, parsley & breadcrumb*

***Maccheroni Sorrentino:*** *Tomato sauce, basil, oregano & fresh mozzarella*

***Penne Puttanesca:*** *Plum tomatoes, Castelvetrano green & Gaeta black olives, capers*

***TheTruffle:*** *Pasta filled with cheese, creamy white truffle &wild mushroom sauce (surcharge $5)*

***3rd Course Choose Two***

***Mom’s Eggplant Parmigiana:*** Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese

***Scarpariello:*** Chicken on the bone, sweet sausages, wine & lemon sauce, garlic, rosemary, peperoncini, splash of red wine vinegar

***Chicken Marsala or PIccata****: Marsala sweet wine, mix of wild mushrooms OR White wine, lemon and caper sauce served with string beans & roasted rosemary potatoes*

***Sole******Oreganata:*** *Italian breadcrumbs, white wine lemon & butter, string beans & roasted rosemary potatoes*

***Wild Caught Salmon:*** *String beans, Roasted Potatoes, Grainy Mustard Sauce (surcharge* $10*)*

***Tagliata****: NY Strip steak, string beans, rosemary roasted potato, balsamic glaze (surcharge$15)*

***4th course***

*Dessert of the day*

**Ask our beverage manager to add specialty cocktails or a discounted bottle of wine to your package**