



3 COURSE PRE-FIX \$29

The offer is per person and items on menu are subject to change

1ST COURSE CHOOSE ONE ITEM FROM LIST BELOW

If you like you can choose 2 items from the 1st course and one from the 3rd course

»»» SHARING PLATES «««

OLIVE TASTING – Sicilian cured, Picholines, Castelvetro

CROSTINI TRUFFLE RICOTTA – Whipped ricotta, truffle honey, crostini

THE BEETS – Roasted red & yellow beet salad, goat cheese, chia seeds, micro arugula, toasted almonds, lemon dressing

BURRATA – Fresh mozzarella with a creamy center, sweet grape tomatoes oregano salad, truffle oil

ITALIANO – Traditional meatballs in a blend of meats, pecorino romano, tomato sauce, topped with fresh ricotta & basil

PORCHETTA – Porchetta is a moist skin-on boneless pork roast stuffed with sea salt, rosemary, wild fennel pollen & garlic, sliced thin and served with a Tuscan bean salad. Served cold

TRIPPA FIORENTINA – Tender tripe braised with tomatoes, celery, carrots, rosemary & Parmesan cheese

CAULIFLOWER GRATIN – Cauliflower, spinach, eggs, gruyere, nutmeg, baked with Parmesan & bread crumb

RIBOLLITA – Thick pottage soup, lacinato kale, beans, spinach, swiss chard, savoy cabbage, tomatoes & bread

All our soups that are vegetable based are vegan and we use only dry legumes nothing canned
All salads can be modified to become vegan friendly

2ND COURSE CHOOSE ONE ITEM FROM LIST BELOW

»»» LARGE PLATES «««

PENNE PUTTANESCA – Tomatoes, hint of anchovies, castelvetro green & gaeta black olives, capers, smoked mozzarella

RIGATONI SAUSAGE & PORCINI RAGU – Rich ground sweet sausage, mushrooms & dry porcini meat sauce and ricotta

OLD SCHOOL WHITE CLAM SAUCE – Spaghetti, Baby clams, garlic, white wine, EVOO, parsley, red pepper flakes

MOM'S EGGPLANT PARM – Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese

POT OF MUSSELS – P.E.I. mussels, white wine, butter, shallots, red pepper flakes, fresh tarragon, garlicki bread

SHOEMAKERS CHICKEN & SAUSAGE – Certified organic chicken on the bone, sweet fennel sausages, wine & lemon sauce, garlic, rosemary, peperoncini, sweet pappadew peppers anding with a splash of red wine vinegar

3RD COURSE CHOOSE ONE ITEM FROM LIST BELOW

»»» DESSERT «««

PANNA COTTA

– "Cooked cream" topped with chocolate sauce and shredded coconut –

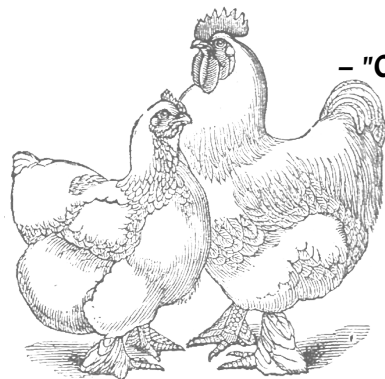
ITALIAN CHEESE CAKE

– Creamy ricotta, orange zest, cookie bottom crust –

BISCOTTI

– Almond cookies –

VANILLA GELATO



All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment