

***4 course prefixe menu for 2 $85***

***1st Course Choose one***

***Antipasto Toscano x 2* Burrata Platter x 2**  Italian cured meats, cheese & mix olives Roasted peppers, Eggplant Caponata

***2nd Course Choose One to share***

**Rigatoni Matriciana:** Plum Tomato sauce, guanciale (pork jowl), sharp pecorino Romano

**Paccheri Beef Short Rib Ragu**: Large rigatoni red wine braised beef short rib meat sauce

**Spaghetti White Clams:** Baby Clams, Olive oil, Garlic, Red pepper flakes, parsley

**The Truffle:** Purses of fresh pasta filled with cheese, creamy white truffle & mushroom sauce

***3rd Course Choose Two***

**Boneless Beef Short Ribs***: Braised in red wine, roasted root vegetables, fresh herbs, creamy truffled mashed potatoes*

**Double Cut Pork Chop:** Pan roasted Berkshire double cut pork chop, rosemary garlic & balsamic reduction, sauté with mild and sweet peppers, broccoli rabe

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

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

**Roasted Organic Frenched Chicken Breast:** Marsala reduction, wild mushrooms, fingerling roasted potatoes, string beans

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

**Veal Chop Val D’Aosta:** 18oz Veal chop pounded & breaded pan fried, topped with Italian roasted ham, white truffle cream, white wine sauce, melted fontina cheese *(surcharge* $20*)*

***4th course***

*Mix Platter of Dessert & Cookies*

*The prefixe menu is for 2 people to add one extra person the price is $43 per person.*

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