

FAMILIA STYLE MEAL

\$70 for 2, \$110 for 4, \$150 for 6

bread – olive oil, balsamic

insalata – arugula, balsamic, olive oil, fennel, parmigiano

pappardelle – braised beef ragu, parmigiano, parsley

scallopine di pollo – pan roasted chicken, baby potatoes, heirloom cherry tomatoes, capers, brandy

dolce of the day – chef's daily dessert creation

SPECIALS

date night for two \$85.00

Includes 1 bottle of Montepulciano, Kasura (red) or Pinot Blanc, The Hatch (White)

bread – olive oil, balsamic

insalata – arugula, balsamic, olive oil, fennel, parmigiano

pappardelle – braised beef ragu, parmigiano, parsley

scallopine di pollo – pan roasted chicken, baby potatoes, heirloom cherry tomatoes, capers, brandy
dolce of the day – chef's daily dessert creation

Dine in with the family \$140

Includes: 1 bottle of Montepulciano, Kasura (red) or Pinot Blanc, The Hatch (White)
And 2 cans of pop (Coke, Diet coke, Spriet, Club Soda, Finger Ale)

bread – olive oil, balsamic

insalata – arugula, balsamic, olive oil, fennel, parmigiano

pappardelle – braised beef ragu, parmigiano, parsley

scallopine di pollo – pan roasted chicken, baby potatoes, heirloom cherry tomatoes, capers, brandy
dolce of the day – chef's daily dessert creation

ANTIPASTI – STARTERS

bread [v] 5

focaccia, olive oil, balsamic vinegar

olives [v] 6

citrus and herb marinated olives

insalata [v] [gf] 12

organic greens, shaved vegetables, dried fig and balsamic vinaigrette

polpette 15

pork and beef meatballs, tomato, basil, ricotta

prosciutto e melone [gf] 16

spice-cured melon, san daniele prosciutto, prosecco gelée

daily salumi 17

selection of sliced/cured meats, grilled sourdough, house accompaniments

formaggi 18

selection of Italian and local cheeses, grilled sourdough, house accompaniments

PRIMI – PASTA

penne arrabiata 19

San Marzano tomato, Calabrian chili, parsley, parmigiano

tagliatelle alla bolognese 21

duck, beef, and pork ragu, parmigiano

pappardelle con ragu di manzo 21

braised beef ragu, parmigiano, parsley

lasagne ai funghi [v] 23

wild mushrooms, cream, parmigiano

gnocchi 'nduja e zafferano 22

squash, saffron, nduja sausage, blistered tomatoes

SECONDI- MAIN COURSE

bistecca 38

30-day dry-aged beef rib-eye,
green beans, toasted almonds,
garlic, anchovy

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30-day dry-aged beef rib-eye,
green beans, toasted almonds,
garlic, anchovy

scalopinne di pollo [gf] 29

pan roasted chicken, heirloom cherry
tomatoes, baby new potatoes,
lemon, capers, brandy sugo

CONTORNI- SIDES

braised tuscan kale [v][gf] 8

chili, garlic

soft creamy polenta [v][gf] 11

seasonal mushrooms

roasted nugget potatoes [v][gf] 8

caper bagna cauda

[gf] = gluten-free [v] = vegetarian
wheat-free pasta is available

50% OFF SELECTED WINE AND BEER