



Sept 8th – 28th 2022

Three Course Dinner \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

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First Course

Caprese Bruschetta | fior di latte mozzarella, vine ripe tomatoes, basil

or

Butternut Squash Soup | Italian sausage, kale, crispy chick peas

or

Beet Salad | red beets, green apple, dry aged goat cheese, balsamic, apricot, candied hazelnuts

Supplemental Pizza Course \$9

Choice of:

Calabrese | Pork Belly & Gorgonzola | Margarita

Second Course

Gnocchi Diavolina | spicy salami, roasted red peppers, calabrian chilies, tomato

or

Torchioni Poletto | salt cured chicken, english peas, parmesan, touch of cream

or

Baked Branzino Fillet | creamy polenta, baby spinach, lemon chive butter

or

Braised Short Rib | yukon gold potatoes, french beans, mushroom jus

Dolce

Mini Nutella Bomboloni or White Chocolate Bread Pudding