

Dinner Package 1

\$60 | Person

Pizza

Choose 2

THE BASIC

San Marzano sauce, mozzarella, basil

ROASTED FIG

Fresh herbs, dried figs, caramelized onions,
goat cheese, arugula

EGGPLANT PARMESAN

San Marzano sauce, baked eggplant,
mozzarella, ricotta

RABE & SAUSAGE

Fresh herbs, rabe, roasted garlic, sweet Italian sausage,
mushrooms, shaved pecorino romano

Salads

Choose 2

BACIAMI MIXED GREENS

soppressata, olives, sharp provolone, heirloom tomato

CAESAR SALAD

Parmigiano-Reggiano, toasted croutons

BABY ARUGULA

truffle oil, candied walnuts, grape tomato

Main Course

Choose 3

PESTO CHICKEN

grilled chicken, mushroom, tomato,
housemade gnocchi, basil pesto cream

LASAGNA

veal, beef short rib, pork, creamy ricotta

SCARPARELLO

chicken on the bone, sausage, potato,
roasted pepper, artichoke heart

VONGOLE

clams steamed open in white wine, evoo,
pan roasted garlic, linguine

RIGATONI BOLOGNESE

veal, pork, short rib simmered in our traditional sauce

TUSCAN CHICKEN

Pa n seared chicken breast, mozzarella, tarragon cream,
vegetable medley, fingerling potato

ITALIAN SAUSAGE & BROCCOLI RABE

white bean, mushroom, roasted garlic,
evoo, fusilli bucati

CHICKEN PARMIGIANA

cavatelli

FAROE ISLAND SALMON

red bell pepper & rabe risotto, citrus beurre blanc

KUROBUTA PORK CHOP

Double cut center chop, vinegar pepper, fingerling potato,
garlic sautéed spinach

Desserts

Choose 2

SORBETTO TRIO

TIRAMISU

CANNOLI

Dinner Package 2

\$80 | Person

Appetizers

Choose 2

CALAMARI

fried or sautéed spicy

CAPRESE

Buffalo Mozzarella, heirloom tomato

STUFFED MUSHROOMS

sausage, broccoli rabe, sharp provolone

CLAMS ALFORNO

spicy breadcrumb, bacon

MEATBALL PARMIGIANA

brick oven roasted pepper, shaved Romano

Salads

Choose 2

BACIAMI MIXED GREENS

soppressata, olives, sharp provolone, heirloom tomato

CAESAR SALAD

Parmigiano-Reggiano, toasted croutons

ROASTED FIG & PROSCIUTTO

fresh cold pressed olive oil, arugula

Main Course

Choose 3

CHEF SPECIAL

Grilled shrimp, portobello mushroom, asparagus, tomato, white bean, housemade cavatelli

VONGOLE

clams steamed open in white wine, EVOO, pan roasted garlic, linguine

FAROE ISLAND SALMON

red bell pepper & rabe risotto, citrus beurre blanc

BOUILLABAISSE

stew of shrimp, scallops, calamari, clams, & fresh catch

LASAGNA

veal, beef short rib, pork, creamy ricotta

SHORT RIB

five hour braised beef short rib, broccoli rabe, plum tomato & veal demi-glace, jumbo rigatoni

VEAL SALTIMBOCCA

sauteed veal scaloppini, prosciutto di parma, mozzarella, 36-hour veal demi-glace

VEAL CHOP PARMESAN

14oz breaded dutch veal chop, san marzano, mozzarella, penne

KUROBUTA PORK CHOP

double cut center chop, vinegar pepper, fingerling potato, garlic sauteed spinach

8 OZ. SKIRT STEAK

chimichurri, jumbo asparagus, fingerling potato

Desserts

Choose 2

TIRAMISU

SEASONAL CHEESECAKE

CANNOLI

Dinner Package 3

\$100 | Person

Appetizers

Choose 2

SHRIMP OREGANATO

grilled shrimp, white bean, escarole, crostini

GRILLED OCTOPUS

baby arugula, white beans, potato

ANTIPASTO

prosciutto, fresh mozzarella, provolone, olives,
heirloom tomato, soppressata, salumi

MEATBALL PARMIGIANA

brick oven roasted pepper, shaved Romano

Salads

Choose 2

BACIAMI MIXED GREENS

soppressata, olives, sharp provolone, heirloom tomato

CAESAR SALAD

Parmigiano-Reggiano, toasted croutons

WEDGE CLASSIC

baby iceberg, Nueskes bacon, grape tomato, creamy crumbled Maytag blue cheese

Main Course

Choose 3

8 OZ. FILET MIGNON

Center cut, broccoli rabe, fingerling potato

PRIME 16 OZ. NY STRIP

chef potato

VEAL CHOP PARMESAN

14oz breaded dutch veal chop,
san marzano, mozzarella, penne

KUROBUTA PORK CHOP

double cut center chop, vinegar pepper,
fingerling potato, garlic sauteed spinach

SUNDAY GRAVY

meatball, sausage, braciole, jumbo rigatoni

CHILEAN SEA BASS

fresh herb crusted, roasted plum tomato
& baby clam broth, parmesan risotto

CHEF SPECIAL

Grilled shrimp, portobello mushroom, tomato,
white beans asparagus, housemade cavatelli

SEARED JUMBO SCALLOPS

asparagus risotto, swiss crisp

LASAGNA

veal, beef short rib, pork, creamy ricotta

CHICKEN PARMIGIANA

cavatelli

TUSCAN CHICKEN

Pan seared chicken breast, mozzarella, tarragon cream, vegetable medley, fingerling potato

Desserts

Choose 2

TIRAMISU

SEASONAL CHEESECAKE

MOLTEN LAVA CAKE