



Fri, November 13th – Sun, November 22nd, 2020 - NOW AVAILABLE FOR TAKE OUT AND DELIVERY
3 Courses - \$35/Person - INCLUDES A 6 Oz GLASS OF BARBERA D'ALBA, CORTESE OR OUR SIGNATURE SANGRIA

STARTERS - Choice Of:

Today's Soup - House Crafted Soup, Made Daily

Caesar Salad - Chopped Romaine, Croutons, Shaved Parmigiana, Lemon Anchovy Dressing

Vegetale Salad - Baby Greens, Roasted Red Pepper, Grilled Zucchini, Artichoke Heart, Sun Dried Tomato, Kalamata Olive, Crumbled Feta, Balsamic Vinaigrette (GF)

MAINS - Choice Of:

Maiale Rigatoni - Slow Braised Pork Shoulder, Pan Sauce, a Touch of Cream, Fresh Arugula

Pan Seared Salmon - Broccoli, Artichoke Heart, Sundried Tomato, Lemon White Wine Reduction (GF)

Veal Scaloppini - Pounded Veal Medallions, Roasted Garlic Mashed Potato, Sautéed Broccolini, White Mushroom, Veal Demi/Balsamic Pan Sauce

DESSERTS - Choice Of:

Flourless Chocolate Torte - Rich Dark Belgian Chocolate 'Cake' (GF)

Peach Bread Pudding - Sliced Peaches, French Bread, Warm Caramel

Tiramisu - Espresso Soaked Lady Fingers, Grand Marnier Mascarpone, Cocoa Dust

RED WINE FEATURE:

MASI "MODELLO" BLEND - Veneto - Refosco/Rabosso/Corvina/Rondinella/Molinara

Dry/ Medium Bodied/ Cherry/ Sage/ Violet/ Vanilla

\$10g/ \$14.50c/ \$38b

ALL ITEMS AVAILABLE A LA CARTE - ALL ITEMS HAVE LIMITED AVAILABILITY - TAX AND GRATUITY NOT INCLUDED

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