



3 courses \$35

Meatballs braised in demi-glace with sauteed shiitake mushrooms

Sauteed Calamari

With olives, capers and onions white wine and tomatoes

Salumi e formaggi

Imported meats and cheeses with house made roasted tomato and goat cheese dip, crisped baguette

Baked ricotta

With roasted garlic and Reggiano, served with crostini

Agnolotti alla Bietole

Fresh pasta filled with Swiss Chard and ricotta. Sauteed shallots, prosciutto, English peas and cream sauce

Mezza Rigatoni alla Boscaiola

With mushrooms, braised short rib and ricotta

Casarecci con Polpo

Twin pasta twists with tender octopus and chorizo, white wine and tomato sauce

Petit filetto

Grilled filet mignon with truffled mashed potatoes, gorgonzola "maître" butter and crispy onions

Tiramisu

Salted Caramel Cheesecake

Light lemon Mascarpone cake