



APPETIZERS 1 TO SHARE

Bruschetta

Grilled homemade bread, yellow & red grape tomato, garlic, basil, goat cheese, roasted eggplant, EVOO

Brussels Sprouts

Crispy brussels prouts, pancetta, shaved parmesan cheese, balsamic glaze

Polpetine

House made meat ball, whipped herb ricotta cheese, Mediterranean olives, tomato sugo

Mussels

Mussels + Onions + Garlic + White Wine + Whole Mustard Grain Broth + French Fries

Insalata Di Venere

Organic spring mix, poached pears, goat cheese & caramelized walnuts, house vinaigrette

MAIN COURSE

Ravioli

Artichoke ricotta ravioli + Brown butter sage + Toasted almonds

Penne

Porcini mushrooms + Eggplant + Fresh tomato + Garlic + Pesto + Burrata

Pollo

Chicken breast prepared: Marsala, Picata or Parmigiana style

Alaskan Cod

Olives Capers chopped heirloom tomatoes and garlic

Pappardelle

Homemade pappardelle + Braised diced short ribs sugo + Fresh tomato + Crumble goat cheese

DESSERT 1 TO SHARE

Tiramisu

Spumoni Ice Cream

\$49 + tax + gratuity for 2 people

Add 2 Glass of House Wine (White or Red) for \$10 More.

Get 1 Bottle (White or Red) for \$20 More.