

Three Courses \$39. Select one appetizer, main course, and dessert.
No substitutions please, supplemental charges may apply.

APPETIZER

ZUCCHINE E RUCOLA SALAD

lemon garlic olive oil, parmesan, almonds

TUSCAN KALE SALAD

pecorino, lemon, caspers, egg, anchovy, pinenut-pangrattato

N'DUJA ARANCINI

piave vecchio, pomodoro sauce

SNAPPER CRUDO

shaved fennel, lemon, pink peppercorns

MAIN

SOPPRESSATA PICANTE PIZZA

crushed tomato, caciocavallo, parmigiana, oregano

PIPE RIGATE PASTA

veal shoulder bolognese, pecorino romano

CHICKEN "AL MATTONE"

scarpariello style

CHERRY STONE CLAM PIZZA

mozzarella, sicilian oregano, panna, agrumato oil

SUMMER VEGETABLE LASAGNA

scarmoza, parmesan, basil

DESSERT

BORGUETTI SEMIFREDDO

dulcey valrhona chocolate sauce, praline grain

HOUSEMADE CANNOLI

cream cheese, mascarpone, ricotta, orange blossom, orange jam, rum

CHOICE OF GELATI

lemon ricotta, amaretto black cherry, salted caramel or pistachio-orange