

4 Course Tasting Menu' \$55
Dinner Monday to Thursday

ANTIPASTI Choice of One	PASTA Choice of One	MAIN COURSE Choice of One
Mussels Oreganata Gratte' Flavored Breadcrumbs	Tortellini in Capon Broth	Fried Cod in Pastella Puttanesca Sauce
Fried Calamari Fork & Knife Basil Aioli	Pasta e Fagioli Pasta Mischiata	Sautéed Scorpion Fish Zucchini alla Scapece
Scallops Crudo Blood Orange, Walnuts	Spaghetti Oro Piennolo Tomato	Poached Snapper Acquapazza Cherry Tomatoes
Yellowtail Carpaccio Fennel Cream, Dill	Linguine Vongole Garlic and Oil	Baked Whiting Florentine Spinach, Lemon-Caper Sauce
Tuna Tartare Frigitelli Peppers Cream	Scialatielli Fra Diavolo Wild Shrimps and Pelati	Pan Seared Duck Breast Orange and Fennel
Mozzarella Caprese Heirloom Tomatoes	Ziti Genovese Braised Onions and Beef	Fennel Seed Sausages Broccoli Rape
Caesar Salad Cetara's Anchovies	Tonnarelli Amatriciana Guanciale and Tomatoes	Roasted Lamb Chop Honey Glazed Carrots
Tricolor Salad 12 Yr Balsamic Dressing	Ravioli di Ricotta Red Pepper Coulis	Wagyu Meatballs Tomato Sauce
Zucchini Flowers Stuffed with Ricotta	Risotto Matese Pesto and Provolone	Eggplant Parmigiana Smoked Mozzarella

Wine Pairing \$36 PP
4 glasses of 4 oz

DESSERT Choice of One	WINES Sommelier Pairing
Cheese Plate with Honey and Walnuts	Kettmeir Brut Metodo Classico 2021
Ricotta Cheesecake with Wild Berries Jam	Muller-Thurgau Le Giare, Roeno 2024
Chocolate Caprese with Hazelnut Gelato	Verdicchio di Matelica Petrara, Paglianello 2024
Poached Pears with Red Wine and Lemon Sorbetto	Pinot Noir Weingut Bozen 2022
Cannoli with Sheeps Milk Sweet Ricotta	Aglianico Irpinia Guaglione, I Capitani 2018
Sorbetti Lemon, Berries, Mango	Etna Rosso Barone di Villagrande 2022
Gelati Chocolate, Hazelnut, Pistacchio	Moscato d'Asti Saracco 2024