

Insalate

Insalata Mista

Farmer's mescul greens, grape tomato, champagne vinaigrette

OR

Julius Caesar Hearts

Romaine lettuce, toasted croutons, slices of Parmigiano

Antipasti e Primi

Misto Terra

Vegetables of the season grilled, olive oil, Fleur de Sel

OR

Calamaretti Fritti

Pan seared crispy baby squid, arrabiata sauce

OR

Mozzarella di Bufala

Sweet tomato, basil, olive oil

Primo

Spaghetti Cacio e Pepe

Pecorino Romano, black pepper, spaghetti

OR

Bolognese

Oven stewed hand cut prime veal & beef, pomodoro, olive oil, pappardelle

OR

Siciliana Eggplant

Pomodoro, mozzarella di bufala, rigatoni

Secondo

La Contadina

Grilled breast of organic chicken, mesclun greens

OR

Filletto

Filet mignon flambe, green pepper sauce

OR

Salmone Grilled

Alaska wild king salmon, brushed with balsamic nectar

Dolci per la Tabella

A glass of Champagne, Tiramisu & Panacota

\$300 per person plus tax & 22% Gratuity

Starts at 6pm

Live DJ