

Prix Theatre - Early Dinners

Three Courses \$35

ENJOY THE SEASONAL A LA CARTE MENU AS A 3-COURSE PRICE FIXED (PF) DINNER. FOR (PF) DINNERS THE PRICE LISTED WITH EVERY ENTRÉE. CHOOSE ONE ITEM FROM THE ANTIPASTI AND DOLCE THAT ARE LISTED AS (PF Inclusive), OR UPGRADE TO A DIFFERENT ITEM FOR A MINIMAL ADDITIONAL CHARGE.

ANTIPASTI

zuppa del giorno, TODAY'S SOUP \$8/PF Inclusive

insalata di casa, SPRING MIX, GRAPE TOMATOES, ENGLISH CUCUMBER, HERBS DE PROVENCE, SHERRY VINAIGRETTE \$8/PF Inclusive

risi pesi, RISOTTO AND PEAS \$8/PF Inclusive

cozza, LOCAL MUSSELS, SHALLOTS, GARLIC, THYME, CHARDONNAY \$9/PF Inclusive

OTHER ANTIPASTI – a la carte or (PF)

spinaci e gorgonzola, BABY SPINACH, CREAMY GORGONZOLA DRESSING, BOSCH PEAR, CRISPY SMOKED PANCETTA \$11/PF Add \$3

romaine alla caesar, ROMAINE, CREAMY LEMON-ANCHOVIE VINAIGRETTE, PECORINO, ROASTED RED PEPPER, WHITE ANCHOVY \$10/PF Add \$3

arugula con caprino e barbabietola, ARUGULA, BLOOD ORANGE VINAIGRETTE GOAT CHEESE, BEETS, CANDIED WALNUTS, \$11/PF Add \$3

melanzane, FRIED BREADED EGGPLANT STACK, RICOTTA-PINE NUT BASIL PESTO, MOZZARELLA, MARINARA \$11/ PF Add \$3

salmone alla casa, LIMONCELLO-DILL CURED, SHAVED FENNEL, CITRUS, CAPERS AND ITALIAN PARSLEY, SPICY AIOLI, CROSTINI \$11/PF Add \$3

pepe cubanella ripieno, STUFFED CUBANELLA PEPPER, BEEF, PORK, VEAL, PINE NUTS, CURRANTS, PANKO, MARINARA SAUCE \$12/PF Add \$4

gambero bruschetta, POACHED JUMBO SHRIMP, BUTTER-FISH FUME WITH ROASTED YELLOW TOMATOES, CIPOLLINI AND SMOKED PANCETTA, WILTED ARUGULA \$12/PF Add \$4

misto di carne, PROSCIUTO di PARMA, SALAMI GENOVESE AND MLIANESE, GOLDEN PEPPERS, ROASTED RED BELL PEPPERS, MIXED OLIVES, ARTICHOKEs, PECORINO, AGED BALSAMIC, CROSTINI \$13/PF Add \$5

ostriche all' arrosto, ROASTED OYSTERS, PANKO WITH PRESERVED LEMON, HERBS, OLIVE OIL, SHALLOTS AND GARLIC \$15/PF Add \$8

ENTRÉE PASTA

riccioli con salsiccia, SHORT SPIRAL PASTA, ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, GARLIC, CHILI, PECORINO \$21/PF \$28

ravioli con zucca, HOMEMADE BUTTERNUT SQUASH AND RICOTTA, SAGE BROWN BUTTER WITH ROASTED GARLIC, CHIVES, PARMIGIANO (1st Course Portion \$14) \$21PF \$28

ENTRÉE PASTA CONTINUARE

agnello brasare e fettuccini, TOMATO-RED WINE BRAISED LAMB AND FETTUCCINI \$20/PF \$28

linguini nera con vongole, BLACK LINGUINI, CLAMS AND JUICE, EXTRA VIRGIN OLIVE OIL, GARLIC, SHALLOT, CHILI, HERB ROASTED TOMATOES \$21/PF \$28

tagliatelle alla bosciaiola, SPINACH PASTA, ROASTED WILD MUSHROOM-SHERRY-CREAM WITH PANCETTA AND SAGE, TRUFFEL OIL \$21/PF \$28

linguini con gambero, JUMBO SHRIMP, PLUM TOMATO-FISH FUME-BUTTER SAUCE WITH GARLIC AND FRESH OREGANO, LINGUINI \$21/PF \$28

ENTRÉE FISH AND MEAT

merluzzo, CHARDONNAY BAKED ATLANTIC COD, SPIANCH-RICOTTA RAVIOLI, CREAMY WINE BUTTER WITH TARRAGON, GRILLED ASPARAGUS \$23/PF \$32

capesante alla scottate, SEARED JUMBO SEA SCALLOPS, CECI BEAN-ROASTED GARLIC PUREE, SAUTEED SPINACH WITH CIPOLLINI ONIONS, ARUGULA PESTO, CHILI OIL \$27/PF \$36

salmone agro dolce, GRILLED SCOTISH WESTER ROSS SALMON, AGED BALSAMIC SAUCE WITH HERBS DE PROVENCE, SAUTEED BROCCOLI RABE WITH GARLIC OIL, ROASTED YUKON WEDGES \$24/PF \$33

zuppa di pesce, FISHERMANS STEW, SCALLOPS, SHRIMP, CLAMS, MUSSELS, LOCAL FISH, TOMATO-PERNOD BRODETTO WITH BRAISED FENNEL, SAFFRON AIOLI GRILLED CIABATTA \$25/PF \$34

pollo del giorno, CHICKEN OF THE DAY WITH OUR SPECIAL PREPARATION Market Price/PF \$MP

agnello alla griglia, GRILLED ROSEMARY-GARLIC MARINATED LAMB LOIN, HONEY BABY CARROTS, ROASTED YUKON GOLD, RED CURRENT JELLY SAUCE WITH FRESH MINT \$28/PF \$37

maiale osso bucco milanese, TOMATO-WHITE WINE BRAISED HERITAGE PORK SHANK, SAFFRON RISOTTO, BRAISING VEGETABLES AND JUS, GREMOLATA \$22/PF \$31

bistecca, PITET BEEF TENDERLOIN, MIXED WILD MUSHROOM-SHERRY CREAM SAUCE WITH GREEN PEPPERCORNS, IDAHO GORGONZOLA MASHED, GRILLED ASPARAGUS \$27/PF \$37

DOLCE - DESSERT

LEMON SORBET with BLUE BERRY COMPOTE, TOFFEE HEATH BAR CRUNCH with CARAMEL SAUCE, VANILLA ICE CREAM with COMPOTE OF THE DAY, CANNOLI with CHOCOLATE SAUCE, PANNA COTTA CUSTARD with MIXED BERRY COULIS \$7/PF Inclusive

CHOCOLATE BROWNIE with CHOCOLATE SAUCE, VANILLA ICE CREAM AND MASCCERATED STRAWBERRIES, OR DESSERT OF THE DAY \$9/PF Add \$2.00

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.