

Italian Winter Comfort

Three-Course - \$35 Prix Fixe

Excludes Holiday Weekends

Your Server will take orders for ALL 3-Courses.

Offered to parties of four and under • No sharing of this menu please.

First Course

- ◆ OUR ON OFFER SOUP ◆ OUR MIX LEAF SALAD
- ◆ STEAMED MUSSELS, WINE, BUTTER, GARLIC SHALLOTS AND THYME
- ◆ CHOPPED ROMAINE, LEMON-ANCHOVIE VINAIGRETTE
- ◆ RISOTTO WITH PEAS ◆ ARUGULA FANTORIA OLIVE OIL, MALDEN SALT FLAKES

Second Course

gambero alla affogare, *SEE OUR MAIN MENU*

pollo cacciatore, TOMATO BRAISED CHICKEN LEG WITH ONION, MULTI COLORED BELL PEPPERS AND BABY BELLA MUSHROOMS, FETTUCINI, PECORINO

salmon, CHARDONNAY BAKED WITH PRESERVED LEMON-PANKO CRUST, LINGUININI WITH BRANDY CREAM, TARRAGON AND GARLIC, WILTED BABY SPINACH

riccioli con salsiccia, *SEE OUR MAIN MENU*

zuppa di cozze, LOCAL MUSSELS AND ITALIAN SAUSAGE WITH SHALLOTS, GARLIC, THYME, AND MARINARA, FETTUCCINI

melanzane parmegiano, OUR EGGPLANT STACK WITH RICCOTA-BASIL-PINE NUT PESTO, MOZZARELLA, POTATO GNOCCHI WITH MARINARA SAUCE, PECORINO ROMANO

bucatini e broccoli raap, *SEE OUR MAIN MENU*

lasagna, ROASTED EGGPLANT, GROUND BEEF WITH ONION, FRESH PASTA, BECHEMEL SAUCE, MARINARA FINISH WITH PECORINO

merluzzo livornese, BAKED HERB DUSTED COD, PLUM TOMATO SAUCE WITH SWEET ONIONS, CALAMATA AND OIL CURED OLIVES AND CAPERS, SAUTEED ESCAROLE

bolognese, CLASSIC NORTHERN ITALIAN 3 MEAT RAGU WITH PENNE RIGATA, PARMESAN

Third Course

- ◆ LEMON SORBET, BLUEBERRY COMPOTE
- ◆ CANNOLI, RICOTTA-MASCARPONE, LEMON ORANGE ZEST, CHOCOLATE SAUCE
- ◆ CAMEL TRILOGY ICE CREAM, CAMEL SAUCE
- ◆ PANACOTTA, MIXED BERRY COULIS
- ◆ OUR CHOCOLATE OR SPECIAL DESSERT **Add \$3**

UNDERCOOKED MEAT, FISH AND SHELLFISH MAY CAUSE FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER PLEASE ADVISE YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.