

All Night 29 Wine & Dine

2-Course Dinners & Wine from \$29

Return through January

This is a Sample Menu of courses

Included for \$29 with over ten wines on offer by the glass.

Or, sub a third course in place of the wine.

All Night Thurs, Fri, Sun /Sat Orders by 6:00

Parties over Six are excluded

First Course

◇ SOUP OF THE DAY ◇ SPRING MIX SALAD,
◇ STEAMED MUSSELS, WINE, GARLIC
SHALLOTS, THYME ◇ RISOTTO WITH PEAS

Second Course

poached jumbo shrimp

BASIL-MIXED GREEN PESTO, ROASTED GARLIC,
FISH FUME, LINGUINI

chicken cacciatore

FALL OFF THE BONE, WHOLE LEG TOMATO-WHITE WINE BRAISED WITH ONION,
BABY BELLA AND MULTI COLORED BELL PEPPERS, FETTUCCHINI

zuppa di mussels

LOCAL MUSSELS, ITALIAN SAUSAGE, SHALLOTS,
GARLIC, THYME, MARINARA, FETTUCCHINI

melanzane parmegiano

EGGPLANT STACK, RICCOTA-BASIL PESTO AND MOZZARELLA,
POTATO GNOCCHI AND MARINARA SAUCE, PECORINO ROMANO

chardonnay baked salmon

PANKO-PRESERVED LEMON CRUST, LINGUINI WITH
BRANDY CREAM SAUCE WITH TARRAGON AND GARLIC, WILTED BABY SPINACH

cod livornese

PLUM TOMATO SAUCE WITH SWEET ONIONS,
CALAMATA, OIL CURED OLIVES AND CAPERS, ROASTED YUKON WEDGES

bolognese

THREE MEAT NORTHERN ITALIAN RAGU WITH MINI RIGATONI, PECORINO ROMANO

Third Course

◇ LEMON SORBET, BLUEBERRY COMPOTE
◇ CANNOLI, RICCOTA-MASCARPONE, LEMON ORANGE ZEST, CHOCOLATE SAUCE
◇ TOFFEE HEATH BAR CRUNCH, CARAMEL SAUCE
◇ VANILLA BEAN CUSTARD, BERRY COULIS

Add \$3

◇ OUR CHOCOLATE OR SPECIAL DESSERT

As we thrive to bring you the fresh possible ingredients, we apologize should some course become unavailable.