

Early Prix Fixe 'Pazzo' Twenty-Nineteen

Three-Course - \$35 - Early Dinners

Last Seating 5:45 / Orders By 6:00 / Excludes Holidays

Parties over four excluded • No Sharing of this menu please

First Course

- ◇ Soup of the Day ◇ Risotto and Spring Peas
- ◇ Our Spring Mix Salad ◇ Steamed Mussels with Garlic, Shallots, Thyme and Wine
 - ◇ Romaine, Lemon-Anchovy Vinaigrette
 - ◇ Arugula, Fantoria Olive Oil, Salt Flakes

Second Course

gambero alla affogare

See our Main Menu

pollo cacciatore

Giannoni All Natural Chicken Leg Tomato Braised with Sweet Onion,
Multi Colored Bell Peppers and Baby Bella Mushrooms, Fettuccini, Pecorino Romano

zuppa di mussels

Local Mussels with Italian Sausage, Shallots, Garlic, Thyme, Marinara Sauce, Fettuccini

penne con salsiccia

See our Main Menu

melanzane parmegiano

Our Eggplant Stack with Ricotta-Basil Pesto, Mozzarella,
Potato Gnocchi, Marinara Sauce, Pecorino Romano

salmone

Baked Scottish Salmon with Preserved Lemon-Panko Crust,
Linguini with Brandy Cream, Garlic and Tarragon, wilted Baby Spinach

bucatini e broccoli raab

See our Main Menu

merluzzo livornese

Baked Herb Dusted Cod, Plum Tomato Sauce with Sweet Onion,
Calamata and Oil Cured Olives, Capers, Sauteed Escarole

bolognese

Classic Northern Italian Three Meat Ragu, Penne Rigata, Parmesan

Third Course

- ◇ Lemon Sorbet, Blueberry Compote
- ◇ Vanilla Ice Cream, Compote of Choice
- ◇ Cannoli, Ricotta-Mascarpone, Lemon and Orange Zest, Chocolate Sauce
 - ◇ Caramel Trilogy Ice Cream, Carmel Sauce
 - ◇ Panna Cotta, Vanilla Bean Custard,
Mixed Berry Compote
- ◇ Our Chocolate or Desert of the Day **Add \$3**