

Magical Dining Month

Three courses - \$40 per person
(Select one from each)

~ FIRST ~

BURRATA

Burrata, Prosciutto, Beets, Heirloom Tomatoes, Arugula, Fig Glaze

CALAMARI

Lightly battered and fried tender Calamari with Marinara sauce

POLPETTA CON POLENTA

Homemade Meatballs, Basil tomato sauce, soft Polenta, Ricotta Cheese

INSALATA ARUGULA

Arugula, Beets, Goat cheese, Artichokes, Champagne Vinaigrette

~ SECOND ~

RAVIOLI DI ZUCCA

Homemade Butternut Squash Ravioli, Porcini, Sage, Truffle cream sauce

PAPPARDELLE CON VITELLO ALLA BOSCAIOLA

Homemade Fresh Pasta, Braised Veal, Mushrooms, Pancetta, Pomodoro sauce

FAROE ISLAND SALMONE

Hormone free Honey-Glazed Faroe Salmon, Sautéed Brussel Sprouts & Mashed Potatoes

SALTIMBOCCA DI POLLO

Harvestland Hormone free Chicken Scaloppine, Prosciutto, Sage, Shallot Wine sauce, Mashed Potatoes & Broccolini

~ THIRD ~

TORTA AL CIOCCOLATO

Chocolate Fondant Cake, Raspberry sauce

LIMONCELLO CAKE

Limoncello cream Mascarpone cake

TIRAMISU

Lady Fingers dipped in Espresso, Mascarpone Cream

/A 20% Gratuity is added to parties of 5 or more/