



Antipasti

SELECT TWO FOR THE TABLE

Double Garlic Bread
Fried Zucchini Matchsticks
Iced Raw Fennel
Roasted Stuffed Peppers

Insalata

SELECT ONE FOR THE TABLE

Zesty Local Arugula
Pecorino Kale
"Stacked" Salad
Crisp Escarole

Pasta

SELECT TWO FOR THE TABLE

Passato with Spaghetti
Filetto with Penne
Dad's Marinara with Kale Gnocchi
Grass Fed Beef Bolognese with Spaghetti
Grandmother's Tomato Gravy with Rigatoni

Ragu

SELECT TWO FOR THE TABLE

Grass Fed Meatballs
Our Italian Sausage
Egg Poached in Gravy with Peas

Contorni

SELECT TWO FOR THE TABLE

Green Beans Cooked in Passato
Yams with Butter and Sage
Broccoli Rabe and Toasted Garlic
Butter Glazed Carrots
Soft Parmigiano Polenta
Slow Roasted Fennel
Mashed Potatoes & Basil Oil

Dessert

SELECT TWO FOR THE TABLE

OR ENJOY A SAMPLING OF EACH

Homemade Tiramisu
Valrhona Chocolate Cake
Vanilla Panna Cotta
Fresh Fruit Plate

ADDITIONAL MEAT ENTRÉE: An added \$10/person

Nose-to-Tail Meats

SELECT TWO FOR THE TABLE

Pastured Heritage Chicken Parmigiana
Pastured Heritage Chicken Milanese
"Sergio Leone"
Seared Salmon