

Sample Italian Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Sausage Stuffed Mushrooms - Marsala wine, mascarpone, scallions, parmesan, herbs.
- Strawberry Balsamic Bruschetta - Aged balsamic-marinated strawberries, whipped ricotta, basil, crostini. (V)
- Chicken Wings Scarpariello-Style - Gorgonzola dipping sauce, fennel. (GF)
- Caesar Crostini - Caesar salad dip, shaved parmesan.
- Fried Zucchini - Pan-fried with seasoned breadcrumbs, marinara. (V)

Second Course (Choose 1):

- Citrus Stracciatella Salad - Endive, toasted hazelnuts, shiso oil, balsamic of Moderna. (V, GF)
- Antipasti - Mixed salad greens, variety of meats and cheeses, anchovies, olives, tomatoes, artichokes, balsamic, crackers; Served with bread.
- Stuffed Artichoke - Breadcrumbs, Romano, white wine, stock, herbs. (V)
- Pasta E Fagioli Soup - Ditalini pasta, San Marzano tomatoes, mirepoix, cannellini beans.
- Beet and Goat Cheese Salad - Shallot vinaigrette, arugula, walnuts, cranberries, avocado. (V, GF)
- Grilled Portobello Salad - Arugula, whipped ricotta, toasted hazelnuts, pickled shallots, balsamic. (V, GF)
- Ravioli Uovo - Soft egg yolk, ricotta, spinach, truffle oil, brown butter, parmesan cheese. (V)

Third Course (Choose 1):

- Chicken or Veal Parmesan - Homemade breadcrumbs and marinara, mozzarella, Romano, spaghetti.
- Smoked Chicken with Mushroom Ragu - Wild mushrooms, marsala wine, parmesan cheese, cheesy polenta, garlic-herb pangrattato with lemon zest.

-Red Wine Spaghetti with Meatballs - Spaghetti pasta cooked in Chianti red wine, marinara, turkey meatballs with ricotta and herbs, parmesan.

-Penne alla Vodka - San Marzano tomatoes, cream, vodka, parmesan, fresh herbs. (V)

-Chicken or Veal Marsala - Wild mushrooms, marsala wine, brown sauce, creamy mashed potatoes.

-Shrimp Scampi - Cous cous cooked in vegetable-seafood broth, miso, shaved fennel, parmesan, parsley.

-Stuffed Pork Tenderloin - Broccoli rabe, fontina, pine nuts, creamy polenta, sauce.

-Pasta Giardiniera - Rigatoni, vegetables, marinara, Romano, cream, lots of garlic. (V)

-Ricotta Gnocchi - Creamy pesto sauce, pecorino, fresh basil. (V)

Fourth Course (Choose 1):

-Almond Citrus Olive Oil Cake - Blood orange, grapefruit, local honey, whipped mascarpone, candied citrus. (V)

-Tiramisu - Zabaglione, lady fingers, coffee liquor, mascarpone, bittersweet chocolate. (V)

-Chocolate Torta - Chocolate, espresso, coffee liquor, whipped cream, fresh berries. (V) (GF)

-Strawberry and Seasonal Berry Cake - Pound cake, strawberry syrup, whipped cream. (V)

-Mascarpone Cannoli Cheesecake - Topped with whipped cream, Amarena cherries, toasted pistachios. (V)