



Dinner

Three Courses for \$36

Nightly beginning at 5:00pm

First Course:

Mista Salad – local greens, manchego, radish, asparagus, red onion & lemon oil

Spring Minestrone – english peas, zucchini, carrots, swiss chard, chicken broth

Kale Salad – burrata, nectarine, mint pecorino romano

Beef Carpaccio- arugula, lemon & parmigiano

Second Course:

Bucatini Cacio e Pepe- black pepper, romano

Beef Tenderloin - roasted romanesco spring onion, black truffle jus

Chicken Valdostana – kale, roasted potatoes, smoked pancetta-vodka cream

Tagliatelle Bolognese – parmigiano & parsley

Grilled Atlantic Swordfish- farro, tomato cucumber, feta cheese, salmoriglio

Pork Tenderloin- speck, beluga lentils celery root crema

Dessert:

Tiramisu – espresso soaked ladyfingers mascarpone & cocoa



Lunch

Two Courses for \$21

Daily beginning at 11:30am

First Course:

Mista Salad – local greens, manchego, radish, asparagus, red onion & lemon oil

Spring Minestrone – english peas, zucchini, carrots, swiss chard, chicken broth

Kale Salad – burrata, nectarine, mint pecorino romano

Beef Carpaccio- arugula, lemon & parmigiano

Second Course:

Classico Pizza- tomato, mozzarella, basil

Seafood Risotto - arborio rice, mussels, shrimp calamrari, scallop, tomato, lemon

Garganelli with Lamb Neck Sugo – fennel pecorino romano, parsley

Rotisserie Turkey BLT Panino- chipotle aioli house-made chips, mascarpone & chives

Grilled Atlantic Swordfish- farro, tomato cucumber, feta cheese, salmoriglio

Dessert: + \$8.00

Tiramisu – espresso soaked ladyfingers mascarpone & cocoa

