

Appetizers

apple pecan salad

arugula, endive, gorgonzola, candied pecans, balsamic dressing

clams oreganata

lemon, parsley, white wine, butter sauce

pasta fagioli

cannellini beans, grated parmesan

bruschetta

tomato, mozzarella, basil, garlic, balsamic, olive oil

meatballs

san marzano tomato sauce

January 6th - January 20th

Entrées

grilled salmon

broccoli rabe, garlic, olive oil, lemon

lemon chicken piccata

spinach

grilled bavette steak (\$10 supplement)

mashed potatoes, mushrooms, veal demi

pappardelle

braised tuscan bolognese

shrimp oreganata

herb breadcrumb, grilled lemon, sautéed spinach

pork chop milanese (\$10 supplement)

arugula, shaved parmesan, grilled lemon

Desserts

seasonal gelato

daily selections

nutella bomb

peanut butter gelato, nutella mousse, caramel sauce

cheesecake

ricotta cheesecake, candied orange, crème anglaise

\$45 THREE-COURSE PRICE-FIXED MENU | \$30 WITHOUT WINE PAIRINGS

PARTICIPATING WINERIES:

Macari • Sparkling Pointe • Bedell • Zuccardi • Cambria • Zardetto • Raphael • Palmer • Paumanok • Fernhook • Gabriella