



\$60 FOUR COURSES, EXCLUDING BEVERAGE, TAX, GRATUITY

MENU PRICES ARE FOR CASH PAYMENT;  
CREDIT CARD PAYMENTS ADDS A 3.5% CONVENIENCE FEE

## **CENA**

### ANTIPASTO

#### **POLENTA E FUNGHI**

FRIED POLENTA, MUSHROOMS, SUN CHOKE SAUCE,  
BLACK TRUFFLE

### PRIMI (choice)

#### **SETTE VEGETALI V, GF**

SEVEN VEGETABLE SALAD, BALSAMIC VINAIGRETTE, PARMESAN

#### **MOZZARELLA DI BUFALA V, GF**

BUFFALO MOZZARELLA, ROASTED TOMATOES, BASIL

### CALAMARI FRITTI

CRISPY FRIED CALAMARI, SPICY TOMATO SAUCE

### SALUMI GF

SLICED MEATS, PICKLED VEGETABLES, BAKED BREAD STICKS

### SECONDI (choice)

#### **MELANZANE ALLA PARMIGIANA V**

BAKED EGGPLANT, PARMIGIANA STYLE

#### **FETTUCCINE AI FRUTTI DI MARE**

HOUSE MADE PASTA, MIXED SEAFOOD, SHELLFISH BROTH

#### **PESCE ALLA LIVORNESE GF**

FISH OF THE DAY, SPINACH, POTATOES, LIVORNESE SAUCE

#### **PETTO DI POLLO RIPIENO**

CHICKEN BREAST, FONTINA-MUSHROOM-THYME FILLED,  
SWISS CHARD, GNOCCHI ROMANA, PAN SAUCE

#### **MAIALE MILANESE**

CRISPY BREADED PORK CHOP, ARUGULA, TOMATO

### DOLCI (choice)

#### **PANNA COTTA V, GF**

VANILLA BEAN CUSTARD, BERRIES, BERRY SAUCE

#### **FONDENTE AL CIOCCOLATO V, GF**

WARM FLOURLESS CHOCOLATE CAKE, CAPPUCCINO GELATO

V-VEGETARIAN GF-GLUTEN FREE