Exploration of Italy

March 11th, 2021

Antipasto Freddo --- Antipasto Caldo

(choose 1)

Arancine Aioli

Flavorful risotto balls with mozzarella, deep fried, and served with lemon/garlic aioli and classic gremolada.

Spaghetti alla Chitarra con Battuto Alla Genovese

House-made Chittarra noodles with pesto alla Genovese-style; finished with shaved Pecorino Romano for a flavorful and classic combination.

Brodo --- Consommé

(choose 1)

Carabaccia

Tuscan-style onion soup where the crusty bread and cheese are on the bottom of the cup with wine-enhanced chicken broth and pancetta to flavor the onions. (vegetarian option available)

Consommé Bavaroise

Rich beef broth garnished with semolina quenelles and herbs.

Salad

Insalata Finocchi e Proscuitto Limone

Thin and crisp fresh fennel marinated in fresh lemon and olive oil with pieces of radicchio and chopped romaine; served with prosciutto, olives, sundried tomatoes, and Italian regional cheese.

Conduttura Principale

(choose 1)

Osso Buco Milanese

Tender veal shank braised with wine, saffron, and herbs; served with vegetable risotto and zucchini.

Torello Bistecca al Forno e Pistaches e Pepperoni

Beef tenderloin crusted with pistachios and tri-color peppercorns; pan-seared and oven-finished with a sauce of Marsala wine and served with polenta and sautéed rappini or broccoli (as available).

Zuppa Di Pesce

A nod to the beautiful Italian coastline: a combination of shellfish, white fish, and mollusks stewed together in a tomato, olive oil, and white wine broth with crusty bread croutons. (fish in the stew include squid, red snapper, cod, clams, mussels, and shrimp)

Dessert

(choose 1)

Tiramisu

Espresso Panna Cotta

Blood Orange Tart

$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30