



POP UP PRIX FIXE MENU

Served with Focaccia & Olive Tapenade

ANTIPASTI

Select One

TRIO OF ANTIPASTI

castelvetrano olives, parmesan,
salami toscano

BRUSCHETTA

tomato basil

GIANT STUFFED MEATBALL

herb cheese stuffed, sugo pomodoro

INSALATA & ZUPPA

Select One

MINISTRONE SOUP

zucchini, potato, asparagus, tomato,
spinach, pea, & pesto

PEAR & ARUGULA SALAD

baby arugula, anjou pear, fuji apple, gorgonzola,
almonds, & honey lavender vinaigrette

CAESAR

romaine leaves with Caesar dressing,
finished with shaved parmesan & croutons

ENTRÉES

Select One

PASTA & GNOCCHI

PENNE ARRABBIATA

penne with fiery tomato sauce & garlic
with chicken + 4, giant stuffed meatball + 8 or shrimp +8

HOMEMADE GNOCCHI

four cheese sauce or Bolognese sauce

PAPPARDELLE BOLOGNESE

pappardelle tossed
with a classic braised meat sauce of Bologna

RIGATONI WITH CHICKEN

rigatoni with chicken, smoked tomatoes, spinach &
our house made four cheese sauce

ANGEL HAIR IN THE STYLE OF CAPRI

angel hair, ripe tomatoes, garlic, sautéed shrimp,
basil & fresh mozzarella
without shrimp is optional

Gluten free pasta available

SPINACH & RICOTTA RAVIOLI

homemade spinach & ricotta ravioli with sugo pomodoro,
sage & mozzarella

CARNE

CHICKEN PICCATA

sautéed chicken breast with lemon butter sauce,
capers & creamy parmesan risotto

CHICKEN & SAFFRON RISOTTO

seared chicken & asparagus in a parmesan shell

VEAL MEDALLIONS*

porcini mushroom-crusting veal medallions on linguine,
garlic butter, sautéed mushrooms &
spinach with roasted tomato butter sauce

BEEF BRISKET RISOTTO

braised beef brisket & smoked bell peppers

DOLCI

Select One

GELATO

handmade & locally produced Italian
chocolate or pistachio gelato

SALTED CARAMEL BUDINO

salted caramel budino topped with
oreo cookie crumble & sea salt

TIRAMISU

Kahlua & espresso-soaked ladyfingers
with whipped white chocolate
mascarpone cheese

\$55 per person +++

*Consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% service charge will be added to parties of 8 or more.

BEVERAGES

CRAFT COCKTAILS

ITALIAN STALLION

Wheatly vodka, lime juice,
simple syrup & ginger beer 10

THE SOPHIA LOREN

Absolut Pears, amaretto & lemon juice 12

ITALIAN FIZZ

Bacardi, Campari, simple syrup,
fresh mint, lime & prosecco 12

PAZZA MULO

Tattersall gin, peach nectar, lime juice & ginger beer 12

LUNA & LAVENDER

Beefeater gin, St. Germain, Aperol, lemon juice,
grapefruit juice, & lavender simple syrups 13

SEARED PEACH OLD FASHIONED

Maker's Mark bourbon, Canton Ginger liquor,
thyme simple syrup, lime juice
& seared fresh peach 14

VECCHIO STILE

Knob Creek Rye, Luxardo Maraschino,
blood orange, bitters & soda 14

SPIRIT FREE

PHONY NEGRONI 12

SAN PELLEGRINO LIMONATA 6

SAN PELLEGRINO OR AQUA PANNA 1L 9

SODA

Coke, Diet Coke, Sprit, Q Tonic, Q Club Soda 4

GOSLINGS GINGER BEER 6

WINE BY THE GLASS

WHITE

Prosecco - La Contesse, Veneto, IT 12 | 40

Moscato d'Asti - Vietti, Piedmont, IT 11 | 35

Chardonnay - Cave de Lugny, FR 13 | 45

Sauvignon Blanc - Wildsong, Marlborough, NZ 13 | 45

Pinot Grigio - Terra Alpina Lageder, Alto Adige, IT 10 | 30

Rose of Sangiovese - Alexander Valley, CA 12 | 40

RED

Sangiovese - Gabbiano Chianti DOCG, Tuscany 10 | 30

Pinot Noir - Murphy Goode, CA 12 | 40

Cabernet Sauvignon - Hess Collection Shirtail, CA 13 | 45

Sangiovese / Cabernet Sauvignon Blend -

Banfi Collection di Sasso, Tuscany 11 | 35

BOTTLED BEER, NA & CIDER

PERONI 6

COORS LIGHT 6

BUD LIGHT 6

FREEWHEELER SOCIABLE CIDER 16OZ 8

ATHLETIC GOLDEN N/A 7

COFFEE, ESPRESSO & TEA

FRESHLY ROASTED COFFEE

regular or decaffeinated 4

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

DOUBLE CAPPUCCINO 7

CAFÉ LATTE 6

HOT OR ICED TEA 4