



SUMMER DINNER TASTING MENU

TO START, choice of:

- CHOPPED SALAD castelfranco, romaine, kale, chickpeas, ricotta salata, salami, chili vinaigrette
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- FRITTO MISTO fried calamari & mussels, mushrooms, peppers, nardello pepper aioli

ENTREE, choice of:

- ROASTED BEEF TENDERLOIN parmigiano potato puree, arugula, green peppercorn sauce +\$15
- *SALMON saffron cream, livornese sauce, sauteed spinach +\$10
- *SHRIMP scampi sauce, farro, english peas, yellow pepper crema, confit tomato +\$5
- DIAVOLINA PIZZA san marzano, mozzarella, spicy salame, scallions
- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper

DESSERT, choice of:

- PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato
- VANILLA PANNA COTTA strawberry sauce, seasonal berries, mint

\$35 per person

available only Monday-Thursday starting at 4:00pm

If you want happiness for an hour – take a nap.
If you want happiness for a day – go fishing.
If you want happiness for a year – inherit a fortune.
If you want happiness for a life time – help someone else.

at the stove
angelo auriana
eduardo perez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

available Monday-Thursday starting at 4:00pm

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness