



SUMMER DINNER TASTING MENU

TO START, choice of:

- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, cucumber, fried chickpea, chili dressing
- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread

ENTREE, choice of:

- AMATRICIANA PIZZA tomato sauce, goat cheese, pancetta, caramelized onions
- VEGANA housemade garganelli, english pea crema, tomatoes, zucchini, cauliflower, fresno chile, squash flowers
- CACIO E PEPE housemade spaghetti, pecorino, reggiano, tricolore pepper
- SHRIMP roasted pepper crema, fregola, english peas, asparagus, green beans, lemon butter sauce +\$5
- CHICKEN PICATTA 10oz mary’s organic chicken, asparagus, romesco +\$10
- *SALMON zucchini puree, spinach, brussel sprouts, blistered tomatoes, gremolata +\$15
- *FILET MIGNON parmigiano potato puree, arugula, green peppercorn sauce +\$20

DESSERT, choice of:

- VANILLA PANNA COTTA strawberry sauce, seasonal berries, mint
- PISTACHIO CREME BRULEE sicilian pistachio creme, white chocolate swirl

\$42 per person

available Sunday - Thursday, 4:00 p.m - 10:00 p.m.

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

serving you
matteo ferdinandi
paulo duran

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