

PLATED DINNER

\$55/pp++

APPETIZERS

SELECT 2 APPETIZERS SERVED FAMILY STYLE • EACH ADDITIONAL +\$5/PP++

GARLIC BREAD CLASSICO
with ricotta

COCCOLI FRITTO
little breads to fill with ricotta & prosciutto

CAPRESE
fior di latte, tomato, basil, evoo, aged balsamic

MEATBALLS
san marzano sauce

CALAMARI FRITTI
lemon, aioli

MID-COURSE

SELECT 1 SALAD • EACH ADDITIONAL +\$5/PP++

INSALATA MISTICANZA
leafy greens, tomatoes, croutons, creamy balsamic vinaigrette

CLASSIC CAESAR
romaine lettuce, housemade caesar dressing

ENTRÉES

SELECT 1 ENTRÉE FROM EACH SECTION | SELECT 2 CONTORNI SERVED FAMILY STYLE

SEZIONE 1 RADIATORE
alla norma, eggplant, san marzano sauce, ricotta salata

PAZZESCO
mixed shapes with sausage, meatballs, beef ragu

RIGATONI BOLOGNESE
braised beef & veal in barolo wine

SEZIONE 2 POLLETTO
grilled chicken, lemon, garlic

NY STRIP (+\$9/PP++)
hand-selected dry aged in-house served bone in with roasted garlic & rosemary

BEEF TENDERLOIN (+\$9/PP++)
7 oz. wood grilled

SEZIONE 3 PESCE DEL GIORNO
market fish, salsa verde

PACCHERI
funghi misti, mascarpone

CONTORNI

RAPINI
garlic, lemon, chili

MARKET VEGETABLE
seasonal

FINGERLING POTATOES
parmigiano reggiano, rosemary, garlic, olive oil