

First Course | Antipasto

Assorted Antipasto | Homemade Salami, Capocollo, Prosciutto Di Parma, Fontina Cheese, and Sweet Peperonata

Second Course | Pasta

Famous Tagliatelle | tossed in a tomato basil cream sauce. Topped with a drizzle of marinara and freshly grated Parmigiano-Reggiano

Third Course | Salad

House Salad | A blend of mixed garden greens and romaine lettuce, tossed in a homemade honey & citrus, white balsamic vinaigrette. Topped with crispy seasoned white cabbage slaw

Fourth Course | Main Course

Braised Beef Osso Bucco | slow cooked in a rich homemade brown gravy. Served over onion and mushroom risotto.
Peas with sautéed onions and pancetta.

Fifth Course | Dessert

Tiramisu Cake | served with chocolate sauce and whipped cream

All Menus Are Subject To Change Based On Seasonal Availability

