

Tonight's DINNER PARTY

This is how it's done in our favorite restaurants in Italy.
Your meal will include everything featured below.
(Would you like seconds of antipasti or pasta? Just ask!)

ANTIPASTI

CREAMY POLENTA - MUSHROOM RAGU
FRESH MOZZARELLA CILIEGINE - CHILES, OLIVE OIL
ROASTED GARLIC - BALSAMIC VINEGAR
FRISÉE - PEARS, HOOK'S FARM BLEU CHEESE, WALNUT VINAIGRETTE
CHEF'S SEASONAL SELECTION

PASTA

CASERECCIA - ESCAROLE, CANNELINI BEANS, PROSCIUTTO BROTH
PAPPARDELLE - CHEF DAVID'S SIGNATURE THREE-MEAT RAGU

MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO - AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY
SEAFOOD STEW - DIVER SEA SCALLOPS, SHRIMP, MARKET FISH
PAN SEARED TROUT - SUNCHOKES, BROWN BUTTER VINAIGRETTE
SALMON - OLIVE OIL POTATO PUREE, BROCCOLINI
DIVER SEA SCALLOPS - CAULIFLOWER, SAFFRON SAUCE
SLOW-COOKED PORK SHANK - TUSCAN KALE & WHITE BEANS
BRAISED SHORT RIB - PARSNIP PUREE, RED WINE SAUCE
FILET MIGNON - GORGONZOLA OR PARMESAN CRUST OR 30 YEAR AGED BALSAMIC - PLUS 12.00
ROASTED DUCK BREAST - GLAZED TURNIPS, DRIED CHERRIES
WINTER VEGETABLE FARRO - SLAGEL FARMS EGG

SIDES

CRISPY CALABRIAN POTATOES
PAN ROASTED BRUSSELS SPROUTS - PARMESAN & BACON

38.95 PER PERSON

ITALIAN DINNER PARTY ANTIPASTI & PASTA
24.95 PER PERSON

JUST BRING ME WINE!

Yes, we have pages and pages of tempting quartinos & mezzolitros and cellars filled with hand selected bottles of wine for you to choose from (obsess over if you like). Sometimes you're just in the mood for something that will taste delicious with what you are having for dinner, so put down the wine list and tell us... "Just bring me wine!"

"WHERE'S THAT FROM?" \$15 PER PERSON

"NORTHERN ITALY" \$28 PER PERSON

"HAND-PICKED" \$50 PER PERSON

(At each level we will bring three 4 oz glasses to be enjoyed with your meal.)