



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

FRESH MOZZARELLA CILIEGINE - CHILES, OLIVE OIL
VEAL MEATBALLS
ROASTED GARLIC - BALSAMIC VINEGAR
CELERY & GRANA SALAD - TOASTED WALNUTS, OLIVE OIL, LEMON
CHEF'S SEASONAL SELECTION

PASTA

GEMELLI - SAGE, BROWN BUTTER
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
CHICKEN MILANESE - SPRING SALAD
SEAFOOD STEW - SHRIMP, MUSSELS, MARKET FISH
SALMON - SALSA VERDE
LEMON CRUSTED WHITEFISH - HERB SALAD
SPRING VEGETABLE FARRO - SLAGEL FARMS EGG
SLOW-COOKED PORK SHANK - TUSCAN KALE & WHITE BEANS
BRAISED SHORT RIB - POTATO PUREE, RED WINE SAUCE
PRAWNS - CREAMY POLENTA, DIAVLO SAUCE
FILET MIGNON - GORGONZOLA OR PARMESAN CRUST OR 30 YEAR AGED BALSAMIC - PLUS 12.00

SIDES

CRISPY CALABRIAN POTATOES
ROASTED CAULIFLOWER - GARLIC BREADCRUMBS

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.)