



# 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  
MEZZI RIGATONI - CHICKEN 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, LOBSTER, MARKET FISH  
PAN ROASTED SALMON - SALSA VERDE, SPINACH  
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  
GRILLED SKIRT STEAK - YUKON GOLD POTATOES, AGED BALSAMIC  
FILET MIGNON - GORGONZOLA OR PARMESAN CRUST OR 30 YEAR AGED BALSAMIC - PLUS 12.00

## SIDES

CRISPY CALABRIAN POTATOES  
LOCAL ASPARAGUS - PARMESAN

## 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!"

\$20 PER PERSON or \$40 PER PERSON

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