

Two Course Menu \$29.95 per person First Course

Sicilian polpette Choo

Meatballs, marinara sauce.

Truffle Caesar

Romaine lettuce, shaved parmesan cheese, crostini truffle

Zucchini Blossoms +3\$

Stuffed with ricotta and mozzarella, fig jam

Choose one:

Artichoke Alla Romana

Grilled and served in a lemon butter sauce with fresh herbs

Truffle Burrata

Heirloom tomato, grilled shiitake mushroom, baby arugula, truffle balsamic vinegar

Second Course

Choose one:

Pappardelle bolognese

Slowly cooked ragù with red wine

Fettuccine Trufone

truffle, brandy, creamy sauce

Chicken Parmigiana

Organic chicken breast, bread crusted, tomato sauce, mozzarella,

Filetto Al barolo +\$10

8 oz filet mignon, mashed potato, spinach in Barolo wine reduction sauce

King Salmon +5\$

Salmon, spinach mashed potatoes, grain mustard, chardonnay wine sauce



extras

Tiramisu +\$10

Limoncello cake +\$9

Chocolate cake +\$11