



Based on a 2-hour seating • Menu is served family-style
\$75++ Per Person

Appetizers

Select Three • Additional Selections \$8++ per person

- Spiedini alla Romana** fresh mozzarella peasant bread, lemon caper butter
- Grandma's Meatballs** sweet marinara
- Shrimp Scampi** garlic, lemon, tomato
- Tuna Tartare*** fennel, orange, capers, avocado
- Fritto Misto** calamari, shrimp, zucchini
- Margherita Pizza** fresh mozzarella, tomato, basil
- Eggplant Parmesan** ricotta, mozzarella, marinara
- Diavola Pizza** 'nduja, hot soppressata, calabrian chili honey
- Funghi Misti Pizza** ricotta, fresh mushrooms
- Mixed Greens** cucumbers, tomatoes, sherry vinaigrette
- Classic Caesar** romaine, lemon anchovy dressing, garlic croutons
- Antipasto Salad** chopped lettuces, aged provolone, salami, pepperoncini vinaigrette

UPGRADE YOUR SELECTIONS:

Baked Stuffed Clams Oreganato clams, crab, shrimp, butter, breadcrumbs (+\$8pp supplement)

Pasta and House Specialties

Select Three • Additional Selections \$12++ per person

- Chicken Cutlet** (Select preparation) milanese, parmigiana, or alla limone
- Spaghetti Napoletana** basil, onion, garlic, extra virgin olive oil
- Pesto Rigatoni** basil, stracciatella, cherry tomatoes
- Penne alla Rosa** cream, spicy tomato
- Cavatelli Bolognese** ground veal, tomato, cream
- Calabrian Reginette Alfredo+** rock shrimp, 'nduja, cream
- Salmon Oreganata*** lemon, white wine, garlic butter, seasoned breadcrumbs
- Jumbo Shrimp Parmigiana** marinara, mozzarella, parmesan

UPGRADE YOUR SELECTIONS:

- Short Rib Lasagna Pinwheels** marinara, mozzarella (+\$8pp supplement)
- Filet Mignon*** garlic butter, portobello mushrooms, Barolo sauce (+\$15pp supplement)
- Grilled Lamb Chops*** roasted tomato (+\$16pp supplement)
- New York Strip*** roasted garlic, lemon (+\$18pp supplement)
- Sunday Gravy** bracirole, meatballs, beef short ribs, pork belly, sausage (+\$20pp supplement)
- Porterhouse Florentino** salsa verde, aged balsamic (+\$139pp supplement)

Accessories

Select Two • Additional Selections \$5++ per person

- Sautéed Spinach • Roasted Asparagus**
- Glazed Roasted Potatoes • Crispy Broccoli**

Desserts

Chef's Selection

All menu items are subject to change according to seasonality and availability
Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server to any food allergies.

†Can be made gluten-free (GF) – gluten-free (V) – vegan (VG) – vegetarian

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