PANE

Indigenous Treviso Prosecco

FOCACCIA
pomodoro vinaigrette, aged balsamic, cold-pressed olive oil

FRITELLE
whipped ricotta & mozzarella filling, prosciutto, finocchiona, mortadella, local honey, fennel pollen

ANTIPASTI

Inama Soave Classico

INSALATA ANTIPASTO
escarole, giardiniera, mortadella croutons, gorgonzola, picante, olives, creamy italian vinaigrette, pangrattato

EGGPLANT PARM FRIES
toasted fennel spice, pomodoro, provolone, parmigiano reggiano, fonduta, lemon

PRIMI

Dei Rosso di Montepulciano

RADIATORE ALLA VODKA

spicy vodka sauce, pecorino, whipped ricotta, local honey, basil

ITALIAN BEEF RAVIOLI
braised beef cheek pepperonata filling, provolone picante, italian spiced beef jus, arrabiatta sauce, sport peppers, tallow fried croutons

SECONDI

Barone Montalto Cabernet Sauvignon

CHICKEN PARMESAN
rigatoni, aglio e olio, chicken sausage, pomodoro, mozzarella, basil

MILK BRAISED PORK SHOULDER
mascarpone polenta gratin, grilled peaches, balsamic

****BISTECA** +20 / 110EA
16 oz. dry-aged ribeye, tuscan fries, cipolinni onion marmalade, black garlic butter

****CIOPPINO** +14 / 75EA
fennel & tomato lobster broth, mussels, shrimp, rock crab, grilled ciabatta, preserved tomatoes and peppers, calabrian chili aioli

*70/pp, 35/pp for wine pairings.
**course upgrades require 48+hr notice, and may be swapped +$$ or added on $$ea to the meal.

CELEBRATE THURSDAY, DECEMBER THIRD