

DINE-IN SPECIAL

Prix Fixe Dinner

Our complete prix fixe menu, served in the dining room. Choose your appetizers and entrées from the selections below — supplements noted where they apply.



Option One — For Two

Includes a **bottle of wine** · Choose **two appetizers**, **two entrées**, and share **one dessert**.

Tuesday	\$58
Wednesday, Thursday & Sunday	\$67
Friday & Saturday	\$84

Wine Selection

Reds — Riposato (Merlot) · Barbera (Montepulciano) · Barone (Chianti)

Whites — Arneis (Pinot Grigio) · Steccaia (Sauvignon) · Spumante (Sparkling)

Or upgrade to any bottle from our **wine list**.

Option Two — Per Person

Choose **one appetizer** and **one entrée**.

Option Two Plus — add a dessert for just **\$2.99**.

Tuesday	\$25
Wednesday, Thursday & Sunday	\$30
Friday & Saturday	\$36

Dessert may be substituted for an extra appetizer · Sharing charge \$6

Prix Fixe Appetizers

Included with your prix fixe — supplements noted.

Pasta Fagioli Soup

INCLUDED

Traditional white and red bean soup with pasta.

Meat Tortellini in Beef Broth

INCLUDED

Meat tortellini served in a rich beef broth.

Italian Wedding Soup

Add \$0.99

Chicken broth with mini meatballs, vegetables and pastina.

Bruschetta Genovese

INCLUDED

Fresh tomatoes and onions, seasoned with pesto, on toasted bread, topped with Parmesan cheese.

Mozzarella e Pomodoro

Add \$3.50

Fresh mozzarella and tomato, served with fresh basil and olive oil.

Eggplant Rollatino

Add \$3.50

Eggplant rolled and filled with ricotta cheese and spinach, laced with tomato sauce.

Garden Salad

INCLUDED

A combination of lettuce and baby greens with tomatoes, cucumbers and balsamic vinaigrette.

Caesar Salad

INCLUDED

Romaine lettuce, Parmesan cheese, flavored croutons and our own Caesar dressing.

Meatballs and Ricotta

Add \$3.50

Beef and pork meatballs with a scoop of fresh ricotta and tomato sauce.

Mussels al Salto

Add \$4

Mussels on the half shell, sautéed with garlic, oregano and olive oil — red or white sauce.

Prix Fixe Entrées

Upgrade to any entrée from the daily specials or the regular menu — just ask your server.

Meatloaf Marsala

Angus beef meatloaf with onions and mushrooms in a Marsala wine sauce, served with potatoes and broccoli.

Pork or Chicken Marsala

Center-cut and breaded, served in a mushroom Marsala wine sauce with pasta.

Cheese Ravioli Giardino

VEGETARIAN

In a creamy sauce with onions, mushrooms, artichokes, spinach and Parmesan cheese.

Rollata

Pasta rolled with a filling of sausage, veal and beef, baked in a creamy mushroom pink sauce.

Lasagna Emiliana

Pasta layered with Bolognese meat sauce, béchamel and cheese, topped with Parmesan cheese.

Chicken Francese

Sautéed chicken breast in an egg batter with a light white wine, lemon and butter sauce.

Portobello Fiorentina

Breaded portobello mushrooms layered with ricotta and spinach, baked in a creamy mushroom and spinach white wine sauce over pasta.

Fettuccine Alfredo Chicken +\$3 · Shrimp +\$4

Fettuccine in a creamy Parmesan cheese sauce.

Salmon Livornese Add \$4

Sautéed with onions, olives and capers in a light white wine tomato sauce, served with pasta.

Romano Chicken +\$2.50 · Veal +\$4

Topped with spinach, mozzarella cheese, garlic, white wine and sun-dried tomato.

Linguine with Meatballs, Shrimp — Add \$4 Chicken or Sausage

Linguine in a rich tomato basil sauce.

Penne Vodka Chicken +\$3 · Shrimp +\$4

Penne in a vodka pink sauce with sun-dried tomato.

Parmigiana Veal +\$4 · Shrimp +\$4

Chicken / Pork / Eggplant / Rollatino — breaded, topped with marinara sauce and mozzarella cheese.

Linguine Frutti di Mare Add \$4

Linguine with garlic, olive oil and white wine, with shrimp, calamari, clams and mussels in a red or white sauce.
