



DINE ABOUT SUMMER 2024
TWO-COURSE LUNCH ~ \$25 PER PERSON

first course

Roasted Garlic Hummus
pita bread, cucumbers, baby tomatoes

or

Ricotta & Spinach Dip
grilled artichoke, olive mix, bruschetta

or

Caesar Salad
ciabatta croutons, white anchovy

second course

Italian Sausage & Sweet Peppers Pizzetta
red onions, manchego cheese

or

Cena Margherita Pizzetta
roasted tomatoes, basil pesto, mozzarella cheese

or

Heirloom Tomato & Pesto Piadina
house mozzarella, arugula, farro salad



DINE ABOUT SUMMER 2024
THREE-COURSE DINNER ~ \$60 PER PERSON

first course

Spinach Ricotta Bruschetta
fior d'arancio,
grilled artichokes

or

Pepper Crusted Carpaccio
fried capers, pickled
mustard seeds arugula

or

Panzanella Salad
grilled peaches, watercress,
tarragon vinaigrette

second course

Veal Bolognese & Tagliatelle
blistered tomatoes,
manchego cheese

or

Roasted Vegetable Lasagna
arrabiata sauce

or

Pan Roasted Salmon &
Fingerling Potatoes*
prosecco zabaione,
sugar snap peas

third course

Huckleberry Meringata
soft thyme meringue,
frozen huckleberry mousse,
white balsamic & honey reduction

or

Panettone Torta
warm citrus flower & vanilla cake,
almond crunch frangelico cream,
cherry verbena gelato