

# The Menu

March 23, 2019 6:00 p.m

## Inizio

### **Crocchetti di Patate**

Potatoes Croquets | Smoked Provola | House-made Salami Picante | Salmoriglio

## Antipasto

### **Pizza Napoletana Verace**

Wood Fired Pizza| San Marzano Tomato D.O.P | Mozzarella di Bufala D.O.P | Basil| EV Olive Oil

## Primo

### **Scialatielli all' Aragosta**

House-made Neapolitan Pasta | Maine Lobster | Grape Tomatoes | Herb and European Butter Sauce

## Secondo

### **Brasato di Manzo alla Pizzaiola**

Eight Hour Braised Beef Short Ribs | Tomato Puree | Sicilian Oregano| Spanish Garlic | White Wine

## Contorno

Roasted Cauliflower Puree

## Dolce

Sfogliatelle| Bourbon Vanilla Gelato | Gianduja

*Wine suggestions upon request*

\*Some minor menu changes may occur without notice