APPETIZERS (choose one)

**Zuppa del Momento** - Tuscan Cannellini Bean, Sausage, and Broccoli di Rapa Soup in a tomato scented natural broth with soffritto vegetables, evoo, and parmigiano reggiano

**Polpette di Vitello** - our signature tender veal meatballs with ricotta and parmigiano slow cooked in fresh tomato sauce

**Organic Artisanal Greens** - with fresh cara cara oranges, clementines, sundried cranberries, and walnuts tossed in a Tahitian vanilla bean vinaigrette with goat cheese

**Shrimp Cocktail** - poached shrimp with spicy cocktail sauce  $6 suppl

ENTRÉES (choose one)

**Ravioli del Giorno** - housemade ravioli of the moment

**Pan Roasted Chicken “al limone”** - with Cerignola olives, capers, lemon, and a tiny bit of san marzano tomato served with potatoes and sautéed greens

**Gnocchi alla Sorrentina** - housemade potato gnocchi tossed with a zesty San Marzano tomato sauce with melting mozzarella and pecorino romano

**Sogliola alla Mugnaia** - pan seared Sole served with herb roasted potatoes, sautéed vegetables, and a natural sauce with garlic, lemon, white wine, and fresh parsley

DESSERTS (choose one)

**Tiramisu**

**Chocolate Mousse** - with crème chantilly

**Chocolate Bread Pudding** $3.50 suppl charge

$20.19 excluding tax and gratuity

Price does not include tax or gratuity and may not be combined with any other offer, discount, or promotion of any kind ***Due to nature of promotion no substitutions