

PREZZO FISSO MENU [\$62 pp]

Explore the tradition of the Italian table and the full range of Chef Lewandowski's kitchen with this multi-course menu

CHOOSE ONE FROM ANTIPASTI, SMALL PRIMI, SECONDI & DOLCI *Additional Supplement Charges May Apply*

ADD PAIRED WINES FOR 3 COURSES FOR [\$30]

ANTIPASTI : FIRST PLATES

Roasted Butternut Squash Soup, Spiced Apple Butter, Toasted Walnut Thyme Oil [\$12]
COLLIO CHARDONNAY, GRADIS'CIUTTA 2017

Arugula Salad, Preserved Lemon, Shaved Fennel, Parmigiano, Lemon Vinaigrette [\$11]
SOAVE, PIEROPAN 2018

Romaine Hearts & Raddichio Salad, Honeycrisp Apples, Pickled Sweet Peppers, Ricotta Salata, Creamy Red Wine Vinaigrette [\$13]
FRIULI PINOT GRIGIO, COLUTTA 2018

Grilled Rhode Island Calamari, Garlic, Dried Chillies, Crispy Carrots [\$13]
RIVIERA LIGURE DI PONENTE PIGATO, DURIN 2018

Pan Seared Hudson Valley Foie Gras, Peach Butter, Potato Pancake, Crème Fraîche, Toasted Cardamom Reduction [\$21]
prezzo fisso supplement [\$5]
TERRE SICILIANE PASSITO, FIRRIATO "L'ECRÙ" 2012

Richfield Farm's Tomatoes & Cucumbers, Housemade Ricotta, Capers, Basil, Olive Vinaigrette [\$13]
CIRÒ ROSÉ, IPPOLITO "MABILIA" 2019

Pickled Local Beets, Frisée, Toasted Pistachios, Goat Cheese, Radish, Strawberry Vinaigrette [\$15]
SOAVE, PIEROPAN 2018

Bronzino Crudo, Sweet Pepper & Zucchini Relish, Chili Oil, Crispy Parsley [\$15]
RIVIERA LIGURE DI PONENTE PIGATO, DURIN 2018

PRIMI : PASTA & RISOTTO

Gulf Shrimp Risotto, Garlic, Capers, White Wine, Parsley Butter [\$14/\$27]
SOAVE, PIEROPAN 2018

Lasagna Marchigiana, Veal Ragù, Fonduta, Red Wine Reduction [\$15/29]
PINOT NERO, COLTERENZIO 2019

Tortellini di Bologna, Fonduta, Rosemary Sauce, Pistachio [\$15/29]
LAMBRUSCO DI MODENA, CANTINA DI SORBARA "IL DUOMO" NV

Spaghetti alla Chitarra, Tomato Basil Sauce [\$11/\$22] Add Chicken Fricassee or Cinghiale Ragù [\$3/\$6]
CIRÒ ROSÉ, IPPOLITO "MABILIA" 2019

Bucatini, Cinghiale Ragù, Tomato Sauce, Garlic Oil [\$15/\$29]
FORLÌ SANGIOVESE, GIOVANNA MADONIA "TENENTINO" 2018

Squid Ink Spaghetti alla Chitarra, Shrimp, Calamari, Lobster, Spicy Tomato Sauce, Basil, Jalapeño [\$18/\$35]
VERMENTINO DI SARDEGNA, PALA "I FIORI" 2018

Tagliatelle, Slow Roasted Pork Shoulder in Tomato Sauce, Local Peppers & Onions, Broccoli Rabe, Ricotta Salata [\$15/\$29]
SANT'ANTIMO ROSSO, COLLOSORBO "LE DUE GEMME" 2017

Vongole: Spaghetti alla Chitarra, Virginia Clams Steamed with Jalapeño, Onion, Corn, Prosciutto, Oregano [\$15/\$29]
VERMENTINO DI SARDEGNA, PALA "I FIORI" 2018

Orecchiette, Chicken Fricassee, Roasted Butternut Squash, Basil Pesto, Chili Flake [\$14/\$27]
ROMAGNA ALBANA SECCO, GIOVANNA MADONIA "NEBLINA" 2018

SECONDI : MAIN DISHES

Grilled Swordfish, Charred Eggplant Purée, Tomato & Castelvetrano Olive Caponata, Broccoli Rabe, Roasted Tomato Reduction [\$35]
CANNONAU DI SARDEGNA, SURRAU 2018

Grilled Mediterranean Bronzino, Slow Cooked Local Peppers with Oregano, Butternut Squash Purée, Lemon Butter Sauce [\$35]
COLLIO CHARDONNAY, GRADIS'CIUTTA 2017

Pan Seared Scallops, Heirloom Tomatoes, Forest Mushroom Vinaigrette, Arugula Pesto [\$35]
VERMENTINO DI SARDEGNA, PALA "I FIORI" 2018

Saltimbocca: Prosciutto-Wrapped Chicken, Creamy Polenta, Swiss Chard, Jalapeño, Sage Reduction [\$28]
SANT'ANTIMO ROSSO, COLLOSORBO "LE DUE GEMME" 2017

Rabbit Leg Cacciatore: Braised with Peppers, Fennel, Mushroom & Tomato, Creamy Polenta [\$32]
ROSSO DI MONTALCINO, IL POGGIONE 2017

Veal Scallopini, Arugula Salad, Roasted Potatoes, Lemon Caper Butter Sauce [\$32]
NEBBIOLO D'ALBA, DE FORVILLE "SAN ROCCO" 2017

Grilled Magret of Duck, Honeycrisp Apples, Onion Purée, Fig Mostarda, Grilled Radicchio [\$34]
BOLGHERI, MICHELE SATTA 2018

Pan Roasted Venison Loin, Cranberry Chutney, Fresh Corn Polenta, Tuscan Kale, Coriander Sauce [\$36]
VALPOLICELLA RIPASSO CLASSICO SUPERIORE, GAMBA "CAMPEDEL" 2016

Pan Roasted 8oz Prime NY Strip, Local Potato Purée, Chanterelle Mushrooms, Roasted Corn & Peppers, Red Wine Sauce [\$38]
ROSSO DI MONTALCINO, IL POGGIONE 2017

Bistecca Alla Fiorentina, Grilled 24oz Prime T-Bone, Veal Marrow Butter, Grilled Zucchini, Local Fennel, Aged Balsamico [\$79]
prezzo fisso supplement [\$25]
ROSSO DI MONTALCINO, IL POGGIONE 2017

CONTORNI : SIDES FOR 2 PERSONS [\$10 ea]

Swiss Chard with Garlic | Grilled Zucchini with Chili Oil | Creamy Polenta

Roasted Mushrooms with Oregano | Potato Purée | Tuscan Kale with Garlic