

SERATA DI CUCINA ITALIANA

PRIMO PIATTO

PARMIGIANA DI MELANZANE , *Tomato sauce, basil, house-pulled mozzarella*

CALAMARI FRITI , *Fishermen's pride calamari, & zucchini*

VONGOLE ALL'ORIGANO , *Clams broiled with breadcrumbs, lemon, white wine*

POLPETTE , *Meatballs with veal, pork, beef, fontina, whipped ricotta, tomato sauce*

ARANCINI , *Saffron risotto, veal, peas, mascarpone, San Marzano tomato*

BURRATA E POMODORO , *Heirloom tomato, creamy burrata fresh basil*

FEGATO DI POLLO , *Chicken liver crostini cooked in port wine, raisins, chicory salad sautéed in chili flakes and garlic.*

SECONDO PIATTO

VONGOLE LIMONE , *Clams with linguine, Reggiano parmigiana and lemon sauce*

SPICY VODKA RIGATONI , *Nduja, Calabrian chilis, Stracciatella cheese, creamy tomato sauce, bread crumbs*

SPAGHETTI ALLA PUTTANESCA , *Zesty sauce of tomatoes, olives, capers, garlic, anchovies, and chili flakes*

GNOCCHI BOLOGNESE , *Ground veal, lamb, beef with celery, carrots, onions, rosemary, thyme, red wine, tomato sauce, parmesan*

TERZA PORTATA

GAMBERETTO , *Shrimp scampi over rice*

BRANZINO , *Cauliflower puree, fennel, cherry tomatoes, capers, olives, white wine, lemon*

POLLO SCARPARELLO , *Bone-in chicken and sausage, of pickled peppers, white wine, rice*

POLLO ALLA MILANESE , *Breaded chicken, arugula, cherry tomatoes, parmesan, lemon*

VITELLO AL MARSALA , *Scallopini in Marsala wine, mushrooms, shallots, roasted potato*

PARMIGIANA DI VITELLO , *Veal cutlet, tomato sauce, homemade fresh mozzarella, linguine*