

Menu

STARTERS

for the table (gluten free app available upon request)

Braised Pork Belly

with a sweet soy glaze and pickled vegetables



Arancini

stuffed with smoked provolone and mozzarella

SALAD COURSE

**Caesar Salad

crispy romaine with homemade dressing, shaved reggiano cheese and croutons

MAIN COURSES

choose one

Dijon Encrusted Salmon

over toasted almond couscous, sauteed spinach, with a white balsamic butter sauce



Stuffed Pork

with prosciutto, sun dried figs with a fresh sage cream sauce, mashed potatoes and vegetables

**Chicken Scarpariello

chicken thigh medallions, sautéed with garlic, sausage, pepperoncini, and olives with a chardonnay and lemon sauce over linguine



**Zucca Toscana

penne tossed in a creamy butternut squash sauce with crispy sage leaves and shaved reggiano, topped with whipped mascarpone

DESSERT



Flourless Chocolate Espresso Cake

with caramel sauce



gluten free

**can be made gluten free



vegetarian