

European Giro Del Menu

Tour the menu with four smaller courses.

Choose one item marked with a *G* from each section

Antipasti Primi Secondi Dolce

Midweek \$35 \ Friday, Saturday & Sunday \$40

Must be requested in advance for tables of six or more Saturdays

Sunday Night Family Style

Two Antipasti,
One Primi,
One Secondi
Dessert

\$28.95 Adults / \$15 Kids Under 10
Kids Under 3 Free

Add Additional

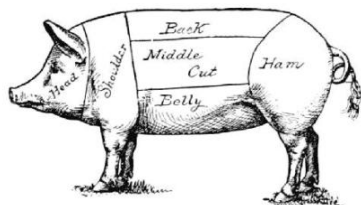
Primi \$5 per person / Secondi \$10 per person

*Excludes; Bistecca & Fish Du Jour

FORMAGGI & SALUMI

- OLDWICK SHEPPARD | A raw Cow
- REGGIANO | Cow; hard with a nutty complexity
- GORGONZOLA DOLCE | Creamy & Sweet from Lombardy, Italy
- PECORINO TOSCANO | Sheep; from Italy, mild flavor
- MONTGOMERY'S CHEDDAR | English Cow's Milk
- MONT CHEVRE | Fresh Goat's Milk
- PECORINO SARDO | Mild Sheep's Milk from Sardinia
- PIAVE | Firm, mild Cow's milk
- ASCUTNEY | Aged mild Mountain Cheese, Cow's Milk
- ROBIOLA | A Creamy Cow, Goat and Sheep's milk
- FINOCCHIONA | Fennel Salami
- FRA MANI GENTILE | Traditional Salami
- CASALINGO | Salami
- FRA MANI | Soppressata

3 Choices / \$17 5 Choices / \$25 7 Choices / \$35



Cash Only ~ 20% gratuity added to parties of six or more ~ \$2.00
Per Bottle Alcohol Fee ~ Split Entrée Charge \$10

* Contains Peanut Product **Consuming raw or undercooked food may increase chance of food borne illness

ANTIPASTI

- G* ROASTED BEETS | Fennel, Valencia Oranges, Mascarpone 9
- G* CAESAR | White Anchovies, Roasted Garlic Vinaigrette** 9
- G* GRILLED VEGETABLE PLATTER | Balsamic Agro Dolce 8
- G* PEI MUSSELS | Chorizo, White Wine, Tomato 9
- G* BRUSCHETTA | Traditional Tomato & Eggplant Caponata 8
- G* DUCK & CHICKEN LIVER PATE | Cornichons, Toast Points 9
- WHITE ANCHOVIES | Greens, Cipollini Onions, Balsamic 9
- LOCAL ORGANIC SALAD DEL GIORNO | Changes daily 9
- G* ARANCINI | Fried Risotto Ball with Short Rib & Gorgonzola * 10

PRIMI

- G* RISOTTO STYLE LOBSTER ORZO | Corn & Zucchini 24
- G* AGNOLOTTI | Onion, Gruyere, Escargot, Garlic Butter 20
- G* SHORT RIB RAVIOLI | Red Wine & Veal Demi Sauce 23
- G* RICOTTA GNOCCHI | Roasted Garlic Tomato Sauce 19
- G* BAKED MANICOTTI | San Marzano Tomato 18
- G* LAMB BOLOGNESE | Pappardella Pasta 19

Pastas are available as a smaller portion antipasti or midcourse accompanied with entrée \$11

SECONDI

- G* SALMON | Summer Ratatouille ** 19
- G* STRIP STEAK | Red Onion Marmalade, Risotto Style Orzo** 27
- G* PORK SHOULDER | Fennel Sausage, Smoked Tomato 24
- G* SUMMER CIOPPINO | Mussels, Shrimp, White Fish, Saffron** 25
- G* BAKED EGGPLANT | Smoked Mozzarella, Parmesan, Ricotta 24
- PESCE DEL GIORNO | Changes Daily** MP
- G* INSALTA & GRILLED SHRIMP | Romaine, Olives, Red Peppers 19

CONTORNI

- SAUTEED SPINACH | Garlic Butter 6
- RISOTTO STYLE ORZO | Oven Roasted Tomatoes 8
- CREAMY POLENTA | Parmigiano Reggiano 8

