

DINNER FOR TWO

Because Italians know - the best meals are shared.

\$99 per couple

Add the Ciao Wine Journey – \$38 per couple

Three curated wine pours selected to complement each course.

- Adami Garbel Prosecco – Veneto, Italy
- Riff Pinot Grigio – Alto Adige, Italy
- Vietti Barbera – Piedmont, Italy

ANTIPASTI *Choose 1 to Share*

Olive & Fig Tapenade

A savory-sweet blend of olives and figs with olive oil and herbs, served with crostini.

Bruschetta

Olives, tomato, fresh mozzarella, and basil tossed in olive oil, finished with balsamic glaze and served with crostini.

Insalata Pere

Arugula with pear dressing, fresh pears, gorgonzola, cranberries, and walnuts.

PRIMO *Choose 1 to Share*

Primo selections are served as pasta and sauce only.

Wild Mushroom Ravioli

Pasta pillows filled with wild forest mushrooms, finished with garlic parmesan sauce, truffle oil, and pine nuts.

Lemon Pasta

Fresh spaghetti tossed with butter, fresh lemon, parmesan, and parsley.

Tagliatelle alla Trattoria

Fresh tagliatelle tossed in our garlic parmesan sauce and finished with grated parmesan.

SECONDI *Choose 1 to Share*

Pollo al Basilico

Airline chicken breast with artichokes, basil, green olives, hazelnuts, and Pinot Grigio gravy.

Merluzzo Arrosto

Roasted cod with tomato and red pepper cream sauce, finished with basil.

Cotoletta alla Milanese

Crispy breaded pork cutlet with lemon butter sauce and arugula salad.

DOLCI

Choose any 2 desserts from our dessert menu.