

Wednesday Prix Fixe Menu

Four Course Menu

*\$45.00 per person, does not include tax and gratuity.
Let us know if you would like us to pair wines for you
of our choice with this menu for an additional \$15.00*

First Course

Choose One

CARPACCIO DI POLIPO

Octopus carpaccio dressed with lemon,
olive oil, vinegar and red onions

Or

INSALATA CAPRESE

Locally grown, ripe tomatoes, basil and mozzarella,
finished with a balsamic reduction

Second Course

INSALATA DI PESCHE CON IL TORRONE AL CEDRO E PISTACCHIO

A mix of lamb's lettuce, Boston Bib, peaches and goat cheese, served with a house made
pistachio and candied citron torrone dressed with shallot vinaigrette

Third Course

Choose One

PACCHERI AI FRUTTI DI MARE

Paccheri pasta with shrimp, scallops, clams, mussels,
olive oil, garlic and grape tomato confit

Or

TAGLIATA ALL' ARUGULA

Grilled, sliced skirt steak served over baby Arugula salad with parmigiano,
grape tomatoes, red onions and an olive oil- lemon dressing

Fourth Course

JULIANA'S BISCOTTI

Or

GELATO OR SORBETTO OF THE DAY