

Misto Del Giorno

A Shared Antipasti Platter \$10 per person
Ordered in Increments of Two

Crudités / Anchovies / Two Cheese / Charcuterie

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

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

STARTERS / SHARING

CHILI CURED OLIVES | 8

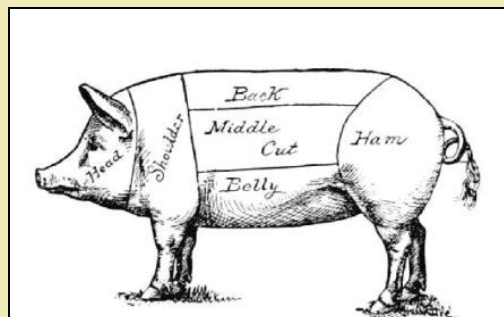
ANTIPASTI PLATTER | 10 per person

FORMAGGI & SALUMI

CHEESE & CHARCUTERIE FLIGHTS

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

- CRONTONESE | A Mild Sheep's from Italy
- GORGONZOLA DOLCE | A Soft and Creamy Cow's Milk
- COMMON FOLK ORGANICS | Raw Cow's Milk Blue from Lancaster
- CACIO ROMANO | A Sheep's Milk with Sweet and Tangy Notes
- REGGIANO | Cow; Hard with a Nutty Complexity
- PIAVE | Firm, mild Cow's Milk
- QUESO LEONORA | Soft Goat's milk from Spain
- CACIOCAVALLO RAGUSANA | Aged Cow's Milk
- SOTTOCENERE | Semi-Soft, Cow's Milk with Truffles from Venice
- PECORINO TOSCANA | Firm, mild Cow's Milk
- NOBLE CHEDDAR | A Raw, Cave Aged Cow's Milk from Lancaster
- FRA MANI | Soppressata
- FRA MANI | Salami Nostrano
- SALAMI FELINO | Creminelli Salami from Emilio Romagna
- COPPA | House Cured Pork Shoulder
- DUCK PROSCUITTO | Cured Duck Breast from Bucks County



ANTIPASTI

- G* ROASTED BEETS | Apples, Mascarpone, Honey Balsamic* 9
- G* CAESAR | White Anchovies, Roasted Garlic Vinaigrette** 9
- G* ROASTED VEGETABLE PLATTER | Balsamic Agro Dolce 8
- PEI MUSSELS | Chorizo, White Wine, Tomato 9
- G* BRUSCHETTA | Mushroom Ragu & Truffled Ricotta 8
- G* CHICKEN LIVER MOUSSE | Red Onion Marmalade, Grilled Bread 9
- G* WHITE ANCHOVIES | Cipollini, Black Olive Aioli 9
- INSALATA DEL GIORNO | Changes daily MP
- G* ARANCINI | Fried Risotto Ball with Short Rib & Gorgonzola * 10
- G* RED WINE SLAB BACON | Tomato Jam, Blue Cheese, Romaine* 10

PRIMI

- G* SHRIMP MOUSSE CANNELLONI | Squash, Lobster Reduction 24
- G* AGNOLOTTI | Onion, Gruyere, Escargot, Garlic Butter 19
- G* SHORT RIB RAVIOLI | Red Wine & Veal Demi Sauce 23
- G* RICOTTA GNOCCHI | Spiced Butternut Squash, Brown Butter 19
- G* SPAGHETTINI | Artichokes, Sweet Garlic, San Marzano Tomato 17
- G* LAMB BOLOGNESE | Pappardella Pasta 19
- G* LINGUINE AGLIO E OLIO | Surf Clams, Garlic, Olive Oil 21
- G* CHICKEN TORTELLONI | Soffritto, Capon Brodo 21

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

SECONDI

- G* STRIP STEAK | Red Wine Reduction, Risotto Style Orzo** 27
- G* PORK SHOULDER | Cipollini, Red Bliss, Balsamic Tomato 23
- G* SAFFRON CIOPPINO | Mussels, Shrimp, White Fish ** 24
- G* PESCE DEL GIORNO | Changes Daily** MP

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