

\$29 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

Goat cheese GNUDI, roasted beets,
arugula pesto, & pepitas

-or-

Slow braised, local PORK BELLY topped with
wined cherries & local arugula

SECOND

PAPPARDELLE in spicy fennel sausage ragu with
fresh basil & ricotta

-or-

Bucatini CARBONARA with guanciale,
Parmigiano Reggiano & baby peas

-or-

Spinach & ricotta RAVIOLI with
sage brown butter & crispy salami

\$34 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

SECOND

BUCATINI carbonara, guanciale,
cherry tomato, & sweet peas

-or-

Spinach & ricotta RAVIOLI with sage parmesan sauce,
basil pesto & crispy salami

-or-

Pasta PUTTANESCA, cod, mussels, calamari,
& pappardelle pasta

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$36 Per Person

FIRST

Baby SPINACH, Bailey Hazen blue cheese, apples,
walnuts, & balsamic

-or-

Local MUSSELS, garlic, pernod, rosemary, & lemon

-or-

Grilled CALAMARI, cannellini beans, & arugula

SECOND

BUCATINI carbonara, guanciale,
cherry tomato, & sweet peas

-or-

Spinach & ricotta RAVIOLI with sage parmesan sauce,
basil pesto & crispy salami

-or-

Pasta PUTTANESCA, cod, mussels, calamari,
& pappardelle pasta

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$42 Per Person

FIRST

Creamy ARTICHOKE soup, parmesan,
fried artichoke hearts, & herbs

-or-

Baby ARUGULA, pecorino Romano,
& focaccia croutons

-or-

Baby SPINACH, Bailey Hazen blue cheese, apples,
walnuts, & balsamic

SECOND

Wine-braised SHORT RIB, new potatoes, autumn vegetables

-or-

Cider-glazed PORK BELLY, creamy polenta,
braised apple & fennel

-or-

DUCK confit, sweet potato Anna, sweet garlic chard,
celery salad

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$46 Per Person

FIRST

Goat cheese GNUDI, roasted beets, arugula pesto, & pepitas

-or-

Grilled CALAMARI, cannellini beans, & arugula

-or-

Local MUSSELS, garlic, pernod, rosemary, & lemon

SECOND

Grilled Hanger STEAK, fingerling potatoes,
wild mushrooms, & chermoula

-or-

Wine-braised SHORT RIB, new potatoes,
& autumn vegetables

-or-

Cider-glazed PORK BELLY, creamy polenta,
braised apple & fennel

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon