

# PRIX FIXE MENU

## \$40 PER PERSON

Tuesday-Thursday  
Dine in & Takeout

CHOOSE ONE FROM EACH CATEGORY

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### FIRST COURSE

#### French Onion

gruyere, provolone cheese

#### KALE SOUP

crumbled sausage, beans

#### LOBSTER BISQUE +5

garlic crouton

#### WEDGE SALAD

iceberg, smoked bacon, red onion, tomatoes  
blue cheese crumbles, blue cheese dressing

#### CAESAR SALAD

romaine, crouton crumbles  
pecorino & parmigiano, Caesar dressing

### SECOND COURSE

#### CHICKEN PARMIGIANA

breaded, pomodoro sauce  
parmigiano, fresh mozzarella, linguine pasta

#### CHICKEN ALLA MILANESE

breaded, arugula, fennel, red onion, tomatoes  
parmigiano Reggiano, balsamic glaze drizzle, evoo

#### CHICKEN SCARPARELLO

chicken breast, sausage, peppers & onions, potatoes  
rosemary brown sauce

#### SHORT RIB

marsala mushroom sauce, crispy onion, mashed potato

#### OSSO BUCCO

pork shank, filetto di pomodoro, vegetable risotto

#### FILET OF SOLE

egg battered, roasted potatoes  
baby spinach, lemon-butter sauce

#### SALMON

Mediterranean season encrusted  
mashed potato, asparagus, lemon-butter sauce

#### GAMBERI OREGANATA

shrimp, baby spinach, white wine breadcrumb sauce

#### GAMBERI VESPA

shrimp, vegetable risotto, Italian vodka garlic cream sauce

#### 10oz. FILET MIGNON +12

mashed potato, demi glace, crispy onions

#### 16oz. NEW YORK STRIP +15

crispy onions

### DESSERT

NEW YORK CHEESECAKE

LEMON SORBET

TIRAMISU