



## FARMERS MARKET INSPIRATIONS

YOUR SELECTION OF

### F I R S T C O U R S E

**Tower of Flash-Fried Eggplant, Parmigiana-Style**

**Classic Caesar Salad, Garlic Crostino, White Anchovy**

**Salad of Watermelon & Imported Sheep's Milk Feta | Shallots, Citrus Vinaigrette, Sumac**

**Gluten-Free Meatballs • All Beef (no pork, no veal, low carb/keto)**

*Tomato Sauce, Whipped Burrata* [+ \$4 ADDITIONAL]

**Tuna Carpaccio**

*Thinly-Sliced Center-Cut Tuna Loin, Sriracha Aioli, Crisp Pane Rustico (Italian Flatbread)  
Bermuda Onions, Jalapeño & Coriander (served chilled & raw)*

**Panzanella Salad • Maryland Tomatoes, Euro Cucumbers, Rustic Bread, Bermuda Onion**

*Extra Virgin Olive Oil & Sicilian Red Wine Vinegar*

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### S U P P L E M E N T A L C O U R S E

**\*\* Add a supplemental tasting course of pasta for \$9 extra \*\***

**Housemade Potato Gnocchi, Tomato Parmigiano Cream Sauce**

**Orecchiette, Broccoli Rabe, Mild Italian Sausage, Garlic Oil**

**Pappardelle, Slow Cooked Wild Boar Ragù, Parmigiano**

**Rigatoni with your choice of Vodka Sauce or Classic Bolognese Meat Sauce**

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### S E C O N D C O U R S E

**Tagliata di Manzo • Tuscan-Style Grilled Steak, Rosemary Sea Salt**

*Grilled Coulotte Steak, served sliced, scattering of Rosemary Sea Salt, Crispy Fingerling Potatoes*

► *Chef Aldo recommends MEDIUM RARE, as it's traditionally served* ◀ [+ \$7 ADDITIONAL]

**Delicata alla Mugnaia • Pan-seared invasive Chesapeake Catfish, Italian-style**

*White Wine Sauce with a scattering of Cherry Tomatoes, Lemon Zest, and Capers*

**Shrimp Scampi over Fettuccine, Creamy Scampi Sauce**

**Chicken Marsala • Sautéed Cremini Mushrooms, Parmigiano Risotto**

**Linguine & Clams • Fresh Shelled Clams, Garlic, Chili Flakes, EVOO**

**Whole Wheat Linguine tossed with Cherry Tomatoes, Roasted Garlic Oil, Fresh Arugula & Parmigiano**

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### D E S S E R T

**Rustic Petite Apple Tart • topped with caramel, served with Vanilla gelato [served warm]**

**Housemade Sicilian Cannoli, stuffed with sweetened Ricotta**

**MENU AVAILABLE AT \$29 PER PERSON**

*(Exclusive of Beverages, Tax and Gratuity)*

**NO SUBSTITUTIONS ARE PERMITTED FOR THIS MENU** | This menu is not available for take out

All Parties will be Billed on a Single Check | Shared Portions Incur a Supplementary Charge of \$15