

Tonight's DINNER PARTY

This is how it's done in our favorite restaurants in Italy. Your meal will include everything featured below. (Would you like seconds of antipasti or pasta? Just ask!)

ANTIPASTI

(FOR THE TABLE)

ROASTED GARLIC

BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL

WHITE BEAN SPREAD · TOASTED ROSEMARY, GARLIC

HOUSE-PICKLED BEETS · WHIPPED RICOTTA, ARUGULA

CREAMY POLENTA · SLAGEL FARMS PORK RAGÙ

PRIMI

CHEF'S SEASONAL SELECTION

SOMETIMES RISOTTO, SOMETIMES PASTA, BUT ALWAYS DELICIOUS!

(FOR THE TABLE)

MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO · AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY

SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA

CREEKSTONE FARMS ALL-NATURAL SHORT RIB

POTATO PURÉE, RED WINE SAUCE

MARKET FISH

ASK ABOUT TODAY'S PREPARATION + M.P.

PAN-SEARED SCALLOPS

ROASTED YUKON GOLD POTATO, MUSHROOMS, LEMON CREAM + \$8

SLAGEL FARM DRY-AGED FILET MIGNON

GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR AGED BALSAMIC + \$12

SLAGEL FARM DRY-AGED RIBEYE

AGED BALSAMIC, CRISPY ONIONS + \$20

FOR THE TABLE

SEASONAL SPRING VEGETABLE

41.95 PER GUEST

ITALIAN DINNER PARTY ANTIPASTI & PASTA

25.95 PER GUEST

Yes, we have pages and pages of tempting Italian varietals and cellars filled with hand-selected bottles of wine for you to choose from (obsess over if you like). Sometimes you're just in the mood for something that will taste delicious with what you are having for dinner, so put down the wine list and tell us **"JUST BRING ME WINE!"**