

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

GORGONZOLA & PEAR BRUSCHETTA

WINTER VEGETABLE FARRO RISOTTO

CHEF'S SEASONAL SELECTION

PASTA

(FOR THE TABLE)

ORECCHIETTE · RAPINI, HOUSE-MADE SAUSAGE

HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE

MAIN COURSE

(CHOOSE ONE)

CRISPY POLENTA · ROOT VEGETABLES, GOAT CHEESE, PARSLEY OIL

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

CREEKSTONE FARMS ALL-NATURAL SHORT RIB · POTATO PURÉE, RED WINE SAUCE

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

ALL-NATURAL ROASTED CHICKEN THIGHS · WINTER PANZANELLA

FAROE ISLANDS SALMON · GULF SHRIMP, SPINACH, CREAMY LOBSTER BROTH + \$8

PAN-ROASTED SCALLOPS · PRESERVED MEYER LEMON RISOTTO + \$8

SLAGEL FARMS DRY-AGED FILET MIGNON

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

SLAGEL FARMS DRY-AGED RIBEYE · AGED BALSAMIC, CRISPY ONIONS + \$20

FOR THE TABLE

SEASONAL MARKET VEGETABLE

39.95 PER GUEST

ITALIAN DINNER PARTY ANTIPASTI & PASTA

24.95 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!"**