

3 COURSES / \$45

1ST COURSE

CHOICE OF ONE:

- CORN & SHRIMP SOUP
yellow corn, shrimp / cream,
green pepper / potato / onions
V/G/N
- STRAWBERRY GOAT CHEESE
SALAD
arugula / strawberry / shaved fennel /
cherry tomatoes / fried goat cheese-
fritters / tangerine dressing
V/N
- INSALATA ALLA CAESAR
chopped romaine lettuce / cherry
tomato / tuscan croutons /
parmesan / caesar dressing
V/N
- WATERMELON SALAD
watermelon, feta cheese, arugula,
honey, crumbled pistachio
V/G/N
- TOMATO CAPRESE
burrata / arugula / fennel /
fresh tomatoes / gold balsamic
V/G/N
- POLENTA FRITTA BERGAMOT
fried polenta / truffled sea salt /
paprika aioli
V/N
- CALAMARI FRITTI
fried calamari / mixed vegetables /
lemon wheels / garlic aioli /
spicy marinara
D/N
- MARYLAND STYLE MUSSELS
P.E.I mussels / old bay cream /
coconut milk / leeks / tuscan bread
V/N
- SOTTO SOPRA FLATBREAD
mozzarella / provolone / arugula /
prosciutto San Daniele
N
- FRIED ARTICHOKE
hearts fried artichoke /
smoked paprika aioli
V/N

2ND COURSE

- SHORT RIB RAVIOLI
shiitake mushroom / pancetta / sage /
truffle butter sauce
N
- FETTUCCINE BOLOGNESE
fettuccine noodles / bolognese / parmesan cheese
N
- CREAMY CARBONARA ALLA SOTTO SOPRA
smoked bacon / cream / egg / parmesan
N
- GNOCCHI AL POMODORO
ricotta gnocchi / fresh tomato sauce / basil
V/N
- RAVIOLI DELL'AMORE
spinach and ricotta ravioli / fresh tomato sauce
V/N
- PAPPARDELLE FRA DIAVOLO
homemade pappardelle / fresh tomato sauce /
red pepper flakes / shrimp
V/D/N
- FRUTTI DI MARE... ADD \$10
squid ink pasta / calamari / shrimp /
cherry tomato / lobster broth
D/N
- GLUTEN FREE PENNE
gluten free penne pasta, cream vodka sauce
V/G/N
- POLLO RIPIENO
chicken stuffed with mushrooms &
mozzarella / sauteed broccolini /
fingerling potatoes / veal cream sauce
G/N
- PAN-SEARED ATLANTIC KING SALMON
honey lavender salmon / sautéed broccolini /
citrus and lobster infused mashed potatoes
G/N
- CHICKEN SALTIMBOCCA
prosciutto / provolone cheese /
truffled wild mushroom risotto / parmesan /
veal cream sauce
N
- CREEKSTONE FARMS RIBEYE... ADD \$20
16.oz grilled ribeye / chimichurri sauce /
parmesan truffle fries
D/G/N
- PAN-SEARED BRANZINO FILET
mediterranean seabass / grilled tomatoes /
sauteed broccolini / pickled onions /
chimichurri sauce
D/N

FORMAGGI
&
SALUMI

- \$I2 / EA
- PARMIGIANO REGGIANO
cow / nutty / salty / bold
- SOTTOCENERE
cow / soft / truffle / sweet
-
- PROSCIUTTO SAN DANIELE
aged / mild and salty
- FINOCCHIONA
fennel salami / black pepper
- Antipasto Misto
- \$25
- prosciutto / finocchiona /
parmigiano / sottocenere /
fried artichokes / mixed salad /
fried heart cannoli /
pickled onion / crostini

3RD COURSE

CHOICE OF ONE:

- PISTACHIO TIRAMISU
espresso / mascarpone / marsala
V/N
- VANILLA CREME BRULEE
strawberry / mint
V/G/N
- MANGO PANNA COTA
strawberry marmalad / mint
V/G/N
- CHOCOLATE MOUSSE
strawberry marmalde / mint
honey whipped crem
V/G
- ALMOND CAKE
lemon / almond flour /
honey whopped cream
V/G
- GELATO & SORBETTO
selections vary

V=Vegetarian D=Dairy G=Gluten N=Nuts
Free

A 4% supplemental fee will be added to your total bill to help offset the increase of cost good.

20% gratuity will be added to parties of 5 or more. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

No sharing or split plates. No other promotions or discounts are applicable during Restaurant Week.