



Eat Local. Drink Local.



THREE COURSES FOR \$30

APPETIZER

FRIED GNOCCHI (v)

*Crispy Gnocchi Stuffed with Asiago and Ricotta Cheeses,
San Marzano Tomato Sauce, Shaved Parmesan, Fresh Basil, and EVOO*

OR

ITALIAN WEDDING SOUP

Savory Meatballs in a Flavorful Broth with Spinach and Pastina

ENTREE

STUFFED SHELLS (v)

Shell Pasta Stuffed with Herbed Ricotta and Baked in Marinara Sauce

OR

CHICKEN PICATTA

*Pan-Seared Chicken Breast with White Wine and Lemon Caper-Butter Sauce,
Served With Rosemary Smashed Potatoes and Broccolini*

DESSERT

TIRAMISU MASON JAR (v)

Layers of Ladyfingers Soaked in Espresso and Whipped Mascarpone, Dusted with Cocoa Powder

OR

DEEP FRIED OREOS (v)

Battered and Fried Oreo Cookies, Dusted in Powdered Sugar

ADD WINES FOR APPETIZER AND ENTREE \$22