PRIX FIXE MENU *$47*

Served Sunday - Thursday Only

FIRST COURSE

Choice of One

SOUP OF THE DAY

★ FRIED CALAMARI +$6
Served with spicy tomato sauce

BEET & GOAT CHEESE SALAD
Oranges, arugula, toasted pistachios in a balsamic vinaigrette

EGGPLANT ROLLATINI
Baked eggplant rolled with fresh ricotta cheese and spinach in light tomato sauce

AMICI SALAD
Organic mixed greens, pears and Gorgonzola cheese in a balsamic dressing

★ CLAMS CASINO +$5
8 middleneck clams, pancetta, peppers, mixed herbs and breadcrumbs

ENTRÉES

Choice of One

CHICKEN PARMIGIANA
Freshly breaded chicken topped with marinara and mozzarella over a bed of linguine

LINGUINE CON VONGOLE
Littleneck clams in a garlic white wine sauce OR fresh tomato sauce

SAN MARINO SALMON
Grilled Norwegian salmon with a lemon dill sauce

★ BABY RACK OF LAMB +$15
In port wine balsamic and fresh thyme reduction sauce

VEAL LIMONE
Sautéed veal medallions with capers in a white wine lemon sauce

★ FILET MIGNON +$17
8 oz. tenderloin in black truffle red wine reduction with spinach and potatoes

DESSERTS

Choice of One

Choice from Dessert Tray

★ **Indicates additional charge to starting price**

3 PRIVATE DINING ROOMS AVAILABLE FOR SPECIAL EVENTS

ASK YOUR SERVER FOR DETAILS

NO SUBSTITUTIONS • DOES NOT APPLY TO PARTIES OVER 6 PEOPLE

GIFT CERTIFICATES AVAILABLE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

$30 MINIMUM ON ALL CREDIT CARD CHARGES • MAXIMUM 2 CREDIT CARDS PER TABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

GLUTEN-FREE & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST