



**2 Courses for \$31/3 Courses for \$35
(per person)**

PRIMI PIATTI

RUCOLA - Baby Arugula, Strawberries, Goat Cheese, Shaved Fennel, Candied Pistachios, Cumin Balsamic Vinaigrette

BURRATA - Housemade Cheese, Currant & Pine Nut Relish, Tomato Agrodolce, Grilled Ciabatta

POLPETTE di MELANZANE - Eggplant Parmigiana Fritters, Fontina, Capicola, Marinara, Aged Balsamico, Fresh Basil

SECONDI PIATTI

RIGATONI alla CICCIA - Housemade Italian Sausage, Pecorino, San Marzano Marinara

FETTUCCHINE CARBONARA - Crab, Guanciale, Pecorino, Sambuca Braised Fennel, Cracked Pepper

MAIALE - Pork Chop Milanese, Whole Grain Mustard Pear Chutney, Brussels Sprouts & Pancetta

POLLO - Colorado All Natural Wood-Fired Chicken, Peroni Braised Cannellini Beans, Guanciale, Grilled Scallions

PESCE del GIORNO - Fish of Day

DOLCI

Choose from our entire dessert menu

****NO SUBSTITUTIONS****

BOLLICINE 25%

2010 "For England", Contratto, Brut Rosé 98 73.50

BIANCHI 25%

2013 Falanghina "Rocca dei Leoni", Villa Matilde 48 36

2014 Pinot Grigio, Jermann ~~65~~ 48.75

2014 Müller Thurgau "Gassner", Castelfeder 48 36

2015 Langhe "Sorriso", Paolo Scavino 42 31.50

2015 Chardonnay, Peay, Sonoma Coast ~~95~~ 71.25

ROSSI 25%

2011 Chianti Rufina Riserva, Azienda Agricola Frascole 75 56.25

2013 Montepulciano d'Abruzzo, Torre dei Beati 55 41.25

2010 Carmenere "Campo Buri", La Cappuccina 75 56.25

2012 "Petrolo", Torrione (Sangiovese, Merlot, Cabernet Sauvignon) 80 60

2013 "Borgonero", Borgo Scopeto 70 52.50

2010 Amarone Classico della Valpolicella "Di Carlo", Lenotti ~~135~~ 101.25

2007 Gattinara, Vallana 80 60

2012 Barolo, Mauro Molino, La Morra 98 73.50

2011 Barolo "Tenuta la Volta", Cabutto ~~125~~ 93.75

2007 Barbaresco "Serracapelli", Poderi Elia 98 73.50

2010 Montefalco Rosso Riserva, Fongoli 75 56.25

2012 Merlot, Pride, Mountain Vineyards ~~120~~ 90