

EASTER MENU

1:00- 6:30 p.m.

Select One

ARUGULA SALAD

Cherry Tomato Treviso/
Olives/36-month aged
Parmigiano-Reggiano

CAESAR SALAD

Little Gems/Treviso/Anchovy/
Garlic Lemon

HEIRLOOM TOMATO SALAD

Buffalo Burrata/ Cucumber/Red Onion/
Basil/Red Wine Vinaigrette

SLOWLY SIMMERED MEATBALLS

Ricotta/Tomato/Basil
(+\$3 Supplemental)

FRITO MISTO

Calamari/Shrimp/Lemon/
Cherry Peppers/Herbs/
Roasted Garlic-Lemon Aioli

24 MONTH AGED PROSCIUTTO DI PARMA

Melon/Gorgonzola/Almons

GRILLED ARTICHOKE

Lemon/36-month aged
Parmigiano-Reggiano

Select One

BASIL CRUSTED MONTAUK COD 8hr. Tomatoes/Broccoli Rabe/Stella V's Caponata

EGGPLANT PARMIGIANA Oven-roasted/San Marzano Tomato sauce/36-Month Aged Parmigiano-Reggiano/Basil

CHICKEN PARMIGIANA Pomodora/Mozzarella

RIGATONI BOLOGNESE Traditional Ragu

LINGUINE Shrimp/Crabmeat/Lemon/Garlic/Arugula/Chilies/Mollica

TOM'S CARBONARA Fettuccine/Taleggio/Smoked Duck/Pancetta/Treviso/Black Pepper

LINGUINI CACIO E PEPE Seared Diver Scallops/Lemon
(+8 supplemental)

BRAISED DUROC PORK San Marzano Tomatoes/Chianti/Cheesy Polenta/Grilled Asparagus

HANDMADE RICCOTA GNOCCHI Oyster Mushrooms/Asparagus/Spring Peas/Ramps/Parmesan Cream

PARSNIP RAVIOLI Browned Butter/Walnuts/Sage

GRILLED LOIN LAMB CHOP Potato Garlic Gratin/Spring Onions/Rosemary Jus (+9 supplemental)



Select One

FLOURLESS CHOCOLATE CAKE Whipped Cream

DOLCE MI SU Espresso Kissed Lady Fingers/Mascarpone/Caramel/Cocoa

LEMON RICOTTA CHEESECAKE Blueberries/Fresh Cream

PANNA COTTA Raspberry Coulis

\$65