



Easter Tasting Menu 2017

~Appetizers~

Costatina D'Agnello

parmesan crust Colorado lamb over Sicilian caponata

Pizzetta Alla Griglia

grilled flatbread with baby shrimp, arugula, shaved parmesan, lemon evoe sauce

Carpaccio Di Manzo

paper thin cured tenderloin, capers, tropea onion, shaved parmesan, micro arugula

Caprese

back yard tomatoes, buffalo mozzarella, balsamic reduction, evo , basil

~Entrees~

Lobster Manicotti

sautéed lobster with shallots and sherry wine in brandy pink sauce

Braised Lamb Shank

creamy polenta, root vegetables

Paccheri Con Carciofi

homemade rigatoni, sausage meat, artichokes, and San Marzano sauce

Spring Vongole

clams, shrimp, zucchini, homemade fusilli, white wine sauce

Risotto Di Bosco

boiled rice wild mushroom with truffle oil

~Dessert~

Tiramisu

Cannoli

\$69 per person

Plus tax and gratuity

Please no splitting or sharing of dishes

****consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness***

*****before placing your order, please inform your server if a person in your party has a food allergy***