



**Enjoy a specially curated 3-course meal for \$35**  
\$1 from each meal is donated to Feed The Need Florida

## APPETIZER

CARPACCIO *Thinly sliced Filet of Beef, Capers, Arugula, Reggiano, Breakstick*

OLIVE FRITTE *Fried Spanish Olives, Marcona Almonds*

INSALATE CAPRESE *Heirloom Tomato, Mozzarella di Bufala, Marinated Olives, Basil, Tuscan Olive Oil*

### ***Suggested Wine Pairing***

Marchesi di Barolo "Gavi", Cortese di Gavi, Piedmont, Italy \$13

## MAIN COURSE

PAPPARDELLE FANTASIA *Spicy Shrimp, Cherry Tomato, Garlic, Saffron, Pinot Grigio*

TRECCE CON POLPETTE *Pork and Veal Meatballs, Tomato, Caciocavallo*

POLLO ARROSTO *Spicy Roasted Half Chicken, Broccolini, Roasted Potatoes, Sherry Vinegar Jus*

## ALTERNATE MAIN COURSE +\$20

BISTECCA TAGLIATA *Sliced Grilled Ribeye Steak, Arugula Salad, Reggiano, Grilled Lemon*

### ***Suggested Wine Pairing***

Gradis' Ciutta, Pinot Grigio, Friuli-venezia Giulia, Italy \$17  
Marchese di Barolo "Ruvei", Barbera d'Alba, Piedmont, Italy \$16

## DESSERT

BUTTERSCOTCH PUDDING *House-Made Toffee*

LEMON CREAM CAKE *Lemon Zuppa Inglese*

TIRAMISU *Espresso-soaked Lady Fingers, Mascarpone Cheese, Shaved Chocolate*

### ***Suggested Wine Pairing***

Syltbar, Il Concerto, Prosecco, Veneto, Italy \$17