

MEMBER NIGHT Monday, October 6, 2025

\$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

APPETIZERS

(Choice of one)

Zuppa di Patate

Potato leeks Soup with scallion

Mista Salad

Chopped Artisan Lettuce, Baby Tomato, Cucumber, Gaeta Olives, Red Onions, Carrots, Asiago Cheese and Red Wine Vinaigrette.

ENTRÉES

(Choice of one)

Penne al Forno

Baked Penne Pasta with Crumbled Italian Sausage, Rosemary and Tomato Cream Sauce

Pollo Cacciatore \$34

Slow Braised Chicken with Tomato, Wild Mushrooms, Wine and Herbs Sauce, Served with Roasted Potatoes.

DESSERT

(Choice of one)

Gelato & Sorbetto

Gelato: Vanilla Bean, Sicilian Pistachio, Extra Virgin Olive Oil, Chocolate and Hazelnut Chocolate Crunch Sorbetto: Lemon, Blood Orange Sorbet, Pomegranate and Raspberry

Tiramisu

Espresso, Mascarpone and Savoiardi

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





MEMBER NIGHT Monday, October 13, 2025

\$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

APPETIZERS

(Choice of one)

Zuppa di Pomodoro

Italian Tomato Bisque with Whipped Cream and Pancetta (Gf)

Insalata di Cesare

Chopped Romaine Lettuce, Creamy Garlic Dressing, Ciabatta Croutons, White Anchovies and Shaved Grana Padano Cheese

ENTRÉES

(Choice of one)

Pasta con Salscicia e Rosemarino

Linguini Pasta, Italian Sausage, Rosemary, Creamy Tomato Sauce, Pecorino Romano Cheese and Parsley

Pollo al Fungi

Frances Style Chicken Breast, Mushrooms, Whipped Potatoes, Baby Carrots and Lemon Sauce.

DESSERT

(Choice of one)

Gelato & Sorbetto

Gelato: Vanilla Bean, Sicilian Pistachio, Extra Virgin Olive Oil, Chocolate and Hazelnut Chocolate Crunch Sorbetto: Lemon, Blood Orange Sorbet, Pomegranate and Raspberry

Cannoli Siciliani

Ricotta Cream, Chocolate, Pistachio and Amarena Cherries

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