

# EQUITY MEMBER NIGHT Monday, December 15, 2025

\$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

## **APPETIZERS**

(Choice of one)

## Mista Corta con Pomodoro e Ceci in Brodetto

Chickpea, Tomato and Mixed Pasta Cuts with Basil, Italian Parsley and Extra Virgin Olive Oil (df) (gf) (v)

### Insalata di Rucola

Arugula, Roasted Red Peppers, Crumbled Goat Cheese, Pine Nuts and Red Wine Vinaigrette (gf) (dfo) (v)

## **ENTRÉES**

(Choice of one)

### Paccherri Tricolore \$36

Large Tube-Shaped Pasta with Tomatoes, Castelvetrano Olives, Garlic, Basil, Fresh Mozzarella Di Bufala and Extra Virgin Olive Oil (dfo)

## Pesce Mahi Mahi Picatta

Pan Seared Mahi Mahi with White Wine, Lemon, Garlic and Capers served with Garlic Wilted Spinach

#### **DESSERT**

(Choice of one)

## Gelato & Sorbetto

Gelato: Vanilla Bean, Sicilian Pistachio, Extra Virgin Olive Oil, Chocolate, Hazelnut Chocolate Crunch, Strawberry and Coconut (df) (vg)

Sorbetto: Lemon, Blood Orange, Pomegranate, Raspberry, Mango, Passionfruit, Pineapple and Aperol Spritz (df)

## Tiramisu

Layered Mascarpone, Savoiardi and Espresso

#### 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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