

Thursday Supper Club

3-Course Dinner \$45 | Curated Pairing +\$35

No substitutions for pairings.

FIRST COURSE

Caesar Salad

hearts of romaine, Italian herb croutons,
parmigiano reggiano cheese,
classic caesar dressing

Famiglia Castellani Vermentino

Carpaccio +5

thinly sliced beef, arugula, shaved
parmigiano reggiano, capers, lemon,
extra virgin olive oil

Giovanni Rosso Langhe Nebbiolo

Meatballs

tomato sauce, ricotta,
parmigiano reggiano, basil oil

Kreos Negroamaro Rosé

Baked Clams

whole little neck clams,
bread crumbs, aromatic herbs

Podere Castorani Pecorino

Burrata +5

burrata mozzarella, wildflower honey,
prosecco saffron poached bosc pear, pistachio

Moreno Bianchi Prosecco

SECOND COURSE

Squid Ink Linguine di Mare +6

fresh squid ink linguini pasta,
PEI mussels, calamari, shrimp,
fresh tomato, calabrian chilis

Pieropan Soave

Bucatini Carbonara

fresh bucatini pasta, egg yolk,
smoked pancetta, pecorino
romano cheese, cracked
black peppercorn

La Scolca White Label Gavi

Strozzapreti Pesto

fresh strozzapreti pasta,
basil pesto, pine nuts,
string beans, potato

La Tunella Sauvignon Blanc

Salmon

seared salmon, lemon herb,
fennel, roasted vegetables

Famiglia Castellani Vermentino

Chicken Parmigiana

breaded and pan fried chicken,
fresh tomato, mozzarella, fresh
spaghetti pasta, pomodoro

Melini Chianti

Veal Chop Parmigiana +8

breaded and pan fried veal chop,
fresh tomato, mozzarella, fresh
spaghetti pasta, pomodoro

Rocca Giovanni Dolcetto

Branzino +8

branzino filet, broccoli rabe,
sundried tomato, garlic and
herb vinaigrette

Podere Castorani Pecorino

NY Strip +10

14 oz NY strip, mushrooms,
black truffle demi,
fingerling potatoes

Aristeo Super tuscan

DESSERT

Mango Sorbet

Limoncello

Pistacchio Gelato

Amaro Montenegro

Tiramisu

Amaro Unico

Every Thursday | Reservations Recommended