

# Tonight's DINNER PARTY

This is how it's done in our favorite restaurants in Italy. Your meal will include everything featured below. (Would you like seconds of antipasti or pasta? Just ask!)

## ANTIPASTI

UMBRIAN FARRO SALAD - SUMMER VEGETABLES

LOCAL HEIRLOOM TOMATOES - SHAVED RED ONION, TORN HERBS, VINAIGRETTE

ROASTED GARLIC - BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL

SEASONAL MIXED GREENS - TOASTED WALNUTS, DRIED CHERRIES, GRANA PADANO, WALNUT VINAIGRETTE

CHEF'S SEASONAL SELECTION

## PASTA

PENNETTE - ROASTED EGGPLANT, BASIL, SPICY TOMATO SAUCE

FARFALLE - BASIL-WALNUT PESTO

## MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO - AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY

SEAFOOD STEW - SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA

PAN-ROASTED SCOTTISH SALMON - NICHOLS FARM SUMMER VEGETABLE RAGU

BRAISED SHORT RIB - YUKON POTATO PUREE

PARMESAN-CRUSTED DUROC PORK TENDERLOIN - ROASTED TOMATOES

CRISPY POLENTA - NICHOLS FARM SUMMER VEGETABLES

SEARED SEA SCALLOPS - HOUSEMADE GNOCCHI, SUMMER GREENS, TRUFFLE VINAIGRETTE

FILET MIGNON - GORGONZOLA OR PARMESAN CRUST OR 30 YEAR AGED BALSAMIC + \$12.00

## SIDES

CALABRIAN POTATOES

LOCAL BROCCOLI - TOASTED GARLIC, CHILI FLAKES

## 38.95 PER PERSON

ITALIAN DINNER PARTY ANTIPASTI & PASTA

24.95 PER PERSON

## JUST BRING ME WINE!

Yes, we have pages and pages of tempting quartinos & mezzolitros and cellars filled with hand selected bottles of wine for you to choose from (obsess over if you like). Sometimes you're just in the mood for something that will taste delicious with what you are having for dinner, so put down the wine list and tell us... "Just bring me wine!"

\$20 PER PERSON or \$40 PER PERSON

(At each level we will bring three 4 oz glasses to be enjoyed with your meal.)