



Dinner & Movie

Wednesday, June 15

3 Courses - \$48pp

(subject to change)

First Course

ANTIPASTI or PASTA APPETIZER

(Choice of One)

- POLPETTA - Wagyu Beef Meatball, Charred Shishito Peppers, Grilled Sesame Sourdough, Chianti Beef Ragú
- EGGPLANT PARMIGIANA - Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano
- SHRIMP - Grilled Shrimp, Avocado, Giant White Beans, Green Olive
- HEN OF THE WOODS MUSHROOM - Cast Iron-Roasted Maitake & Oyster Mushroom, Black Garlic Pesto
- CALAMARI FRITTI – Sugo Verde, Pomodoro
- BRUSCHETTA – Tomato & Heirloom Onion Conserva, Parsnip & Gaeta Olive
- Cannellini Beans with Buffalo Milk Whipped Burrata
- HOUSE SALAD – Baby Arugula, Shaved Fennel, Pear, Prima Donna Cheese, Black Walnut Vinaigrette
- CAESAR - Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing
- BURRATA – Buffalo & Cow’s Milk Burrata, Fennel, Mango, Herb Vinaigrette
- BEET SALAD - Beets, Blood Orange, Arugula & Pistachio Pesto Gaeta Olive, Whipped Ricotta

PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR

ENTRÉE (2nd course)

(Choice of One)

- CAVATELLI – Porcini Ragú, Cultured Italian Butter, Shaved Parmigiano
- GNOCCHI - San Marzano Tomato, Fresh Mozzarella
- TORTELLINI - Goat Milk Burrata Filled Pasta, Grilled Tomato Brodo, Roasted Cherry Tomato
- ORECCHIETTE - Shrimp, Scallop, Calamari, Sun Gold Tomato, White Wine
- SPAGHETTI - Ragú of Braised Local Duck Leg, Shaved Parmigiano
- RIGATONI - Veal Bolognese, Imported Buffalo Milk

SECOND COURSE ENTRÉE

(Choice of One)

- BRACIOLA – Rolled Pennsylvania Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Soft Polenta, Parmigiano
- VEAL PAILLARD - Grilled Veal, Burrata, Roasted Broccolini, Frisée, Green Almond Vinaigrette
- CHICKEN - Organic Roasted Chicken, Olive Oil Whipped Potato, Heirloom Onions, Grilled Lemon, Chicken Sugo
- N.Y. STRIP - Grilled 8oz. Strip Steak, Olive Oil Whipped Potato, Hen of the Woods Mushroom
- SALMON – Grilled Salmon, Green Kale, Shallots, Oreganato

THIRD COURSE DESSERT

(Choice of One)

- TIRAMISU – Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema
- TORTA DI RICOTTO – Ricotta Cake, Poached Fresh Local Strawberries, Crumbled Pistachios
- Strawberry Semifreddo, Sweetened Balsamic Vinaigrette
- FRANKLIN FOUNTAIN ICE CREAM

Featured Cocktail

Limoncello Fresco - limoncello, Prosecco, basil syrup - \$10