

## *Classics*

### PRIMI

#### SUNDAY GRAVY

Rigatoni, oxtail & sausage ragu

#### ALLA LANTERNA

Lemon-butter spaghetti alla chitarra on roasted cauliflower, garbanzo, & garlic puree, lemon-butter finish, anchovy breadcrumbs (p)

#### MUGNAIA

Thick, rustic noodles of house-made semolina pasta, tomato & eggplant sauce (v)

### SECONDI

#### PORCHETTA CAMPLESE

Slow-roasted pork shouder, parsley chimichurri (gf)

#### PEPERONI RIPIENI

Farro & soffritto stuffed pepper, parsley-walnut pesto (v)

#### POLLO ALLA MARSALA

Pepperoncini-brined breaded chicken finished in marsala wine with mushrooms, capers, & shallots, on a bed of spinach

### DOLCI



#### CANNOLI

Sweetened ricotta & mascarpone filing

Your choice of:

Chocolate  
Pistachio  
Plain

#### GELATO

Please inquire for flavor offerings



\$45 per person, choose one from each course