



FOUR COURSE MENU

\$45 PER PERSON

1ST COURSE CHOICE OF

CRAB BISQUE

cream, leeks, oyster mushrooms, mini crab cake

WHIPPED RICOTTA

roasted grapes, aged balsamic,
basil, grilled baguette

2ND COURSE CHOICE OF

MEATBALL

impossible beef, mushroom-sausage house blend
whipped ricotta, san marzano gravy, basil, parmesan

CALAMARI CAESAR SALAD

crispy oyster mushroom calamari, fried capers,
romaine, parmesan, creamy caesar dressing, croutons

PETITE LASAGNA

san marzano gravy, ricotta, pesto drizzle,
parmesan, toasted breadcrumb

3RD COURSE CHOICE OF

CACIO E UOVA

housemade yolk, bucatini, crispy leeks,
bacon, extra virgin olive oil, parmesan

THE SAVINI

penne, san marzano gravy, caramelized onions,
broccoli rabe, whipped ricotta, pesto drizzle

PISTACHIO PESTO BUCATINI

crispy brussel leaves, shallot, asparagus,
parmesan, lemon zest

RIGATONI ALLA VODKA

cream, san marzano gravy, basil

THE ARGENTO JR.

fried chicken cutlet, house all vodka sauce, whipped ricotta,
prosciutto, roasted long hots, baguette, parmesan

GENERAL TSO'S JR.

fried chicken cutlet, crispy brussel sprouts tossed in housemade
tso's sauce, garlic aioli, baguette, sesame seeds

THE FULCI JR.

shaved seitan, housemade cheddar sauce, broccoli rabe,
horseradish aioli, crispy onions, baguette

4TH COURSE CHOICE OF

OREO BEIGNET SUNDAE

vanilla ice cream, peanut crumble, chocolate sauce

APPLE PIE

vanilla ice cream

LEMON SORBET

COCKTAIL SPECIALS

“What an Excellent day for an Exorcism” 16
Knob Creek Whiskey, apple cider, cinnamon,
lemon, spiced apple

BEWARE OF THE BLOB-ARITA 15

Hornitos Tequila, mango puree,
orange liqueur, island-spice simple, lime