

PRIMI

CHOICE OF ONE

INSALATA CAESAR

ROMAINE WITH OUR SENA FAMILY CAESAR DRESSING

BARBABIETOLA, BURRATA E ARUGULA

THINLY SLICED BEETS TOPPED WITH BURRATA, ARUGULA & ROASTED PEPPERS

TORTINO DI VEGETALE

GRILLED PORTOBELLO, EGGPLANT & ZUCCHINI
TOPPED WITH GOAT CHEESE IN A PORCINI MUSHROOM CREAM SAUCE

VONGOLE OREGANATO

CLAMS BAKED WITH HERBED BREADCRUMBS
SERVED IN GARLIC, OREGANO & WHITE WINE

COZZE ALLA NAPOLETANE

MUSSELS RED OR WHITE

CAVATELLI PESTO

CAVATELLI WITH A BASIL PESTO CREAM SAUCE

RAVIOLI CON FUNGHI

MIXED MUSHROOM FILLED RAVIOLI WITH A
BLENDED CRIMINI MUSHROOM & PROSCIUTTO SAUCE

PENNE ARRABIATA

PENNE WITH TOMATO GARLIC & DRIED RED CHILI FLAKES

SECONDI

CHOICE OF ONE

SALMONE CON VINO BIANCO E PESTO

PAN SEARED SALMON WITH A CHARDONNAY & PESTO SAUCE

POLLO TRI-COLORE

CHICKEN BREAST TOPPED WITH A ROASTED TOMATO
& MOZZARELLA CHEESE IN A WHITE WINE GARLIC SAUCE

VITELLO CON MOZZARELLA

VEAL MEDALLIONS TOPPED WITH MOZZARELLA
CHEESE IN A MUSHROOM, ROSEMARY & VEAL DEMI GLACE

BAULETTO DI MANZO

POUNDED BEEF TENDERLOIN LAYERED WITH SPINACH
& TRUFFLE MUSHROOM MOUSSE IN RED WINE SAUCE

COSTOLETTA DI MANZO

BRAISED BEEF SHORT RIB WITH A RED WINE & PUREED VEGETABLE SAUCE

RISOTTO ALLA FAMIGLIA

ARBORIO RICE, SAFFRON, SHRIMP,
CHERRY TOMATOES, SHALLOTS & PARMESAN CHEESE



DOLCE MISTO

SAMPLING OF ITALIAN DESSERTS

Restaurant Week

Featured Cocktails

Gold Rush

Knob Creek Rye Whiskey,
Honey, Simple Syrup & Lemon Juice
\$15

La Alba

Hornitos Tequila, Orange Juice & Grenadine
\$14

Cherry Lemonade

Knob Creek Rye Whiskey, Grenadine & Bitters
\$14

Golden Margarita

Hornitos Tequila, Orange
Liqueur, Sour Mix & Orange Juice
\$15