

# EQUITY MEMBER NIGHT Monday, April 7, 2025

# \$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

# **APPETIZERS**

(Choice of one)

# Zuppa di Cipolle

Onion Soup with Cheese Crostini

### Calzone

Tomato Sauce, Mushroom, Mozzarella and Prosciutto Cotto

# Insalata di Verdura

Chopped Romaine Lettuce, Carrot, Shaved Fennel, Celery, Artichokes, Golden Raisins, Castelvetrano Olives, Radish, Balsamic cCpollini Onions, Gigande Beans, Pecorino Toscano, Cumin and Lemon Vinaigrette

# **ENTRÉES**

(Choice of one)

### Trofie Genovese

Trofie Pasta, Roasted Potatoes, Baby Green Beans and Pesto

# Pollo Scarpariello

Boneless Chicken Thigh, Sweet Italian Sausage, Rosemary, Vinegar Peppers, Creamy Polenta and Broccolini

# **DESSERT**

(Choice of one)

# Gelato & Sorbetto

Gelato: Vanilla Bean, Sicilian Pistachio, Extra Virgin Olive Oil, Chocolate and Hazelnut Chocolate Crunch Sorbetto: Lemon, Blood Orange Sorbet, Pomegranate and Raspberry

# Cannoli Siciliana

Crisp Pastry Shell, Ricotta Cream, Chocolate Pearls, Sicilian Pistachio and Amarena Cherry

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product and other grains.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





# EQUITY MEMBER NIGHT Monday, April 14, 2025

# \$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

# **APPETIZERS**

(Choice of one)

# Zuppa di Patata

Potato Cream Soup with Scallions

### **Barbabietole**

Tri-color Beets, Sicilian Pistachio, Taggiasca Olives, Crumbled Gorgonzola, White Balsamic (Condiment Bianco) -Mustard vVnaigrette, Micro Greens

# **ENTRÉES**

(Choice of one)

# Insalata di Mare

Chilled Seafood Salad of Clams, Mussels, Scallops, Conch, Calamari and Shrimp with Shaved Fennel and Lemon Vinaigrette

# Pollo Valdostana

Breaded Chicken Cutlet stuffed with Prosciutto Cotto and Fontina Cheese, Wild Mushroom Jus and Green Beans

### **DESSERT**

(Choice of one)

### Gelato & Sorbetto

Gelato: Vanilla Bean, Sicilian Pistachio, Extra Virgin Olive Oil, Chocolate and Hazelnut Chocolate Crunch Sorbetto: Lemon, Blood Orange Sorbet, Pomegranate and Raspberry

# Cannoli Siciliana

Crisp Pastry Shell, Ricotta Cream, Chocolate Pearls, Sicilian Pistachio and Amarena Cherry

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