

\$53.00 per person drinks, tax and gratuity not included add wine & beer open bar + \$22 per person, house wines, draft beers

GARLIC FLATBREAD VGN

extra virgin olive oil, garlic, salt

AND / GARDEN SALAD VGN

greens, arugula, cherry tomatoes, celery, carrots, olives, vinaigrette

* * * * CHOICE OF MAIN * * * *

LASAGNA

Layers of fresh pasta, bechamel & our signature Bolognese sauce baked in the brick oven and topped with Parmigiano Reggiano

OR / EGGPLANT PARMIGIANA GF VGT

Layers of eggplant, mozzarella, Parmigiano Reggiano & marinara, baked in the brick pizza oven

OR / PENNE PESCATORA VGT

Artisanal Pasta from Benevento, sauteed with prawns, calamari, salmon and clams In a light white wine-marinara sauce, dusted with parsley

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DESSERT

Tiramisu cake, freshly made the morning off, the classic from Treviso Add Grand Marnier in the mix if there are no kids in your party :)

GF gluten free VGT vegetarian VGN vegan DF dairy free We also offer customized menu and gluten-free and vegan options, please inquire