

MENU #3
"La Cena"

\$63.00 per person drinks, tax and gratuity not included
Add Wine & Beer Open Bar + \$22 per person, House wines, Draft beers

BRUSCHETTA CAPRESE VGT

House made bread, toasted in the brick oven, topped with diced tomatoes, basil,
Garlic, Extra Virgin Olive Oil, Fresh mozzarella

AND / CONTADINA SALAD VGT

Greens, Arugula, Pears, Gorgonzola, Candid Walnuts, Modena reduction
dressing

* * * * **CHOICE OF MAIN COURSE** * * * *

MEATBALLS & POLENTA GF

grass-fed 100% beef "polpette" braised in our marinara sauce
served with roasted polenta & Parmigiano Reggiano

OR / GNOCCHI TRICOLORE VGT

potato dumplings, tossed in pomodoro sauce
topped with pesto & burrata's stracciatella

OR / SALMON AL FORNO GF DF

rubbed with extra virgin olive oil and garlic, roasted in our brick oven
served with potatoes and a side of creamy-Dijon dip

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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 offer customized menu and gluten-free and vegan options, please inquire