

DINNER FOR TWO

Fix Fixe Menu

\$79.99

1st Course

(choice of one appetizer to share)

HOUSE FOCACCIA garlic confit, evoo, pecorino, cracked pepper **VO**

GRILLED BROCCOLINI anchovy aioli, toasted garlic breadcrumb, lemon **GFO, VO**

INSALATA DELLA CASA cherry tomato, Narragansett Creamery mozzarella, pickled red onion, garlic, oregano, olive oil, lemon **GF, VO**

INSALATA INVERNALE mixed greens, shaved pear, candied walnuts, watermelon radish, cranberries, asiago fresco, apple cider vinaigrette **GF, VO**

BURRATA gazpacho verde, heirloom cherry tomato, cucumber, aleppo chili, grilled focaccia **GFO**

CARBONARA FRIES fontina fonduta, crispy pancetta, grana padano, herbs

RICOTTA TOAST citrus whipped ricotta, poached apple, pomegranate, spiced pistachio, balsamic-cider reduction, mint

MARKET CRUDO* Chef's Selection of market crudo, seasonal herbs, dressing **GFO**

TUNA CRUDO* capers, Newport sea salt, Mandarin orange, citrus-olive oil **GF**

INSALATA DI CALAMARI grilled calamari, Italian olives, shaved celery, red onion, roasted peppers, capers, citrus zest, herbs **GF**

2nd Course

(choice of two pastas or entrées)

SMOKED MUSHROOM CACIO E PEPE spaghetti, RI mushrooms, garlic breadcrumb, parmesan, black pepper, Atwells Gold **GFO**

RAGU D CODA DI BUE pappardelle, braised oxtail-sausage ragu, tomato, grana padano, ricotta **GFO**

PESTO E POLLO trombette pasta, spring onion pesto, tomato confit, rotisserie chicken, pine nut gremolata **GFO**

GNOCCHI ARRABBIATA guanciale arrabbiata sauce, Calabrian chili, burrata, green onion, herb oil, Pecorino **GF**

PASTA AL POMODORO tagliatelle, confit garlic, basil, ciliegini mozzarella, grana padano **GFO, VO**

POLLO FRITTO +\$8 lemon, thyme, fregola, blistered tomato, roasted pepper, Tuscan pepper sauce, herb oil

BRANZINO* +\$8 eggplant caponata, fried leeks, salsa verde, charred lemon **GF**

PORCHETTA +\$8 authentic Italian pork roast, polenta, pine nuts, braised Swiss chard, roasted shallot, natural jus **GF**

3rd Course

(choice of one dessert to share)

GELATO pistachio, chocolate, mango, or raspberry-blood orange **GF**

LIMONCELLO CAKE lemon & lime sweet cream, candied lime zest, lemon curd

BROWN BUTTER CAKE whipped honey-lemon ricotta, candied pistachio, toasted honey

CHOCOLATE CAKE macerated berries, strawberry sauce, vanilla crumble **GF**

Featured Half Price Bottles of Wine

BIANCO

Pasqua 'Romeo and Juliet' Passimento Bianco | Veneto, IT | 2021 | \$31

Rocca del Principe Fiano di Avellino | Campania, IT | 2021 | \$35

Dei Castelli di Jesi Verdicchio | Marche, IT | 2021 | \$29

Guinigi Pinot Grigio | Veneto, IT | 2023 | \$33

Terredora di Paolo Falanghina | Irpina, IT | 2022 | \$33

Ciavolich 'Aries' Pecorino | Abruzzo, IT | 2024 | \$33

Wilhem Walch 'Prendo' Chardonnay | Alto Adige, IT | 2023 | \$35

ROSSO

Pasqua 'Romeo and Juliet' Valpolicella Blend | Veneto, IT | 2021 | \$31

Le Monde 'Friuli' Cab Franc | Friuli-Venezia Giulia, IT | 2021 | \$29

Pizzolato Cabernet Sauvignon | Veneto, IT | 2023 | \$29

Colle Massari "Rigoletto" Sangiovese | Tuscany, IT | 2020 | \$35

Torre Zambra Montepulciano | Abruzzo, IT | 2022 | \$29

Vite Colte 'Sogni al Campo' Nebbiolo | Langhe, IT | 2023 | \$35

Poggio Bonelli Chianti Classico | Tuscany, IT | 2023 | \$35

*Eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness.
Please inform your server or bartender of any allergies or dietary restrictions, before placing your order.

V - Vegan VO - Vegan Option GF - Gluten-Free GFO - Gluten-Free Option

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