



# Easter MENU

Sunday, April 5th

“for the table”

69.00 prix fixe pp  
+ tax & gratuity



## DESSERT

*\*Choice of\**

### PASTIERA

Millefoglia Napoleon  
Or

### SICILAIN CANOLI

Or

### FLOURLESS CHOCOLATE CAKE

Flourless Chocolate Cake, Red Wine  
Poached Pear, Sweet Gorgonzola

## PIZZA DI RUSTICA

### ANTIPASTO

*\*Choice of\**

#### CRISPY FRIED BABY ARTICHOKES

Tossed with Lemon, Pecorino Romano,  
and Fresh Parsley

Or

#### PANZANELLA SALAD

Shrimp, Tomato, Basil, Cucumber, Red Onion,  
Finished with 20 Year Old Balsamic Vinegar

Or

#### VITELLO TONNATO

Chilled Braised Veal Loin Thinly sliced, Albacore  
Tuna Sauce, Hard Boiled Egg, Cornichons

### PASTA

*\*Choice of\**

#### TRUFFLE RICOTTA HOUSE MADE RAVIOLI

Finished With Butter, Sage, and  
Parmigiano Reggiano

Or

#### HOUSE MADE PAPPARDELLE

Hudson Valley Duck Ragu Drizzled with  
creamy Tallegio Cheese

Or

#### RISOTTO

Porcini Mushrooms, Campania Datterini  
Tomatoes, Sardinian Pecorino

### ENTREE

#### 2LB LOBSTERS SUPPLE 29.99

*\*Choice of\**

#### RACK OF LAMB

Pistachio Crusted Colorado Lamb, Dijon  
and Peppercorn Reduction, Bouquet  
of Seasonal Vegetables

Or

#### PRIME RIB

Slow Roasted Snake River Farm Prime Rib of  
Beef, Seasonal Vegetables, Braised Carrots,  
Finished with an Au Jus

Or

#### BRONZINO

Zucchini Wrapped Bronzino Filet Served  
Over Celery Root Purée  
Finished with a Saffron Beurre Blanc