

# Prezzo Fisso

seasonal three-course meal & a bottle of wine  
\$79.95 FOR TWO • MONDAY & TUESDAY, 5-7PM

## ANTIPASTI

choice of one per person

### MOZZARELLA PIZZA RUSTICA

vine-ripened plum tomatoes & fresh-picked basil leaves

### POLPETTE

hand-rolled pork & veal meatballs, fontina fonduta, celery leaf & parsley salad

### INSALATA MISTA

assorted baby greens, pickled vegetables & red wine vinaigrette

## SECONDI

choice of one per person

### COD

braised cavolo nero, tuscan white beans & smoked tomato broth

### CHICKEN

grilled, with lemon, rosemary, baby artichokes, lemon brodo & chicken liver spiedini

### STEAK

prime, dry-aged, 100% black angus flat-iron from creekstone farms

### ORECCHIETE

spicy lamb sausage & broccoli rabe

## CONTORNI

choice of one to share

### BRUSSEL SPROUTS

pan-seared sprouts & pancetta

### CREAMED TUSCAN BLACK KALE

cream, mascarpone, parmesan & garlic

### TUSCAN POTATOES

toasted garlic & fresh rosemary

## DESSERT

choice of one to share

### ESPRESSO SEMIFREDDO

hot fudge, marcona almond biscotti

### BOMBOLINE

vanilla bean creme fraiche

### GELATO E SORBETTO

chef's daily selection