

**Lunch - \$15**

FIRST COURSE

CHOICE OF

Chop Salad, Caesar Salad, Bistecca Insalata

SECOND COURSE

CHOICE OF

TUSCAN PULLED PORK SANDWICH

Slow roasted pulled pork in a Maple Marsala sauce topped with Provolone, bacon & Brussels sprout slaw on a rustic Italian roll. Served with fries.

ROAST PORK CACCIATORE

Tender roast pork cooked low & slow in a rich tomato sauce over Parmigiano Reggiano & Fontina risotto

CASSOULET

White bean casserole with Campo Lindo Chicken leg & thigh, sliced Local Pig Italian sausage & vegetables in a rich chicken broth. Served with grilled sour dough bread.

SAUSAGE POMODORO

Italian Sausage from our friends at The Local Pig with fennel seed, garlic, crushed red pepper, Pepperonata & tomato compote all tossed with Spaghettoni pasta then topped with Parmigiano Reggiano.

**Dinner - \$33**

FIRST COURSE

CHOICE OF

Chop Salad, Caesar Salad, Bistecca Insalata

SECOND COURSE

CHOICE OF

MAPLE MARSALA GLAZED PORK ROAST SOUS VIDE Served with smoked Gouda polenta & Tuscan roasted vegetables

#### SAUSAGE POMODORO

Italian Sausage from our friends at The Local Pig with fennel seed, garlic, crushed red pepper, Pepperonata & tomato compote all tossed with Spaghettini pasta, topped with Parmigiano Reggiano.

#### CAMPO LINDO CHICKEN SPIEDINI

Raised by Campo Lindo Farms in Lathrop, MO.

Lemon & rosemary marinated chicken skewers lightly breaded & grilled then finished with a charred tomato citrus pesto sauce. Served with herbed pasta tossed with Tuscan roasted vegetables.

#### CASSOULET

White bean casserole with Campo Lindo Chicken leg & thigh, Local Pig Italian sausage & vegetables in a rich chicken broth. Served with grilled sour dough bread.

#### ROAST PORK CACCIATORE

Tender roast pork cooked low & slow in a rich tomato sauce over Parmigiano Reggiano & Fontina risotto

#### DELMONICO DI MANZO

From our friends at Arrowhead Specialty Meats.

An all-natural 12 oz. Ribeye, seasoned & grilled to perfection.

Served with Tuscan scalloped potatoes & grilled asparagus.

#### THIRD COURSE

#### CHOICE OF

One of our seasonal dolchinos

Crème Brulee, Caramel Mascarpone Cheesecake, Mascarpone Chocolate Truffle