

Since 1995,
Fifth Avenue South's Original Italian Restaurant!



Chef's 2-Course Tasting Menu

2 COURSES FOR \$39 PER PERSON

PLUS 30% OFF ALL BOTTLES OF WINE
ALL NIGHT LONG, 7 DAYS A WEEK!



FIRST COURSE

CHOOSE ONE

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, fresh ricotta, sweet basil

CAESAR

treviso, little gem, traditional toss, parmigiano

SEASONAL GREENS

local fresh lettuces, cress, red oak, choice of dressing

HOMEMADE BUTTERNUT SQUASH RAVIOLI

toasted walnuts, citrus sugo

TUSCAN KALE, ARUGULA

radicchio, bocconcini mozzarella, citrus white truffle dressing

SECOND COURSE



CHOOSE ONE

LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, olive oil, micro parsley

HANDMADE RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

PAPPARDELLE

traditional veal, pork, and beef bolognese, ricotta

BONE-IN CHICKEN PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley

SEARED SALMON

butternut squash, cavatelli, fresh garden kale, brown sugar butter

CHICKEN PARMIGIANA

black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts

FREDDO!

fettucini, classic alfredo sauce, parmesan cheese, fresh chopped parsley
add peas & prosciutto add bone-in chicken breast add shrimp



UPGRADE

LEMON PEPPER GROUPER

with gulf shrimp scampi, sauteed spinach, linguini (add 15)

BRANZINO "MEDITERRANEO"

shrimp, tomato, castelvetro olives and herbs, lemon risotto and broccolini (add 15)

VEAL PICCATA

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley (add 10)

BISTECCA*

NY strip steak, fresh arugula salad, citrus dressing, parmesan truffle fries, espresso dust (add 15)

NO SUBSTITUTIONS. NO SHARING. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

OFFERED 09/27/24 - 11/03/24. PAZZO! 09.27.24