



Winter Restaurant Week

\$46 PP
+ TAX & GRATUITY

3 COURSE PRIX-FIXE DINNER

JAN 26 - FEB 2ND

APPETIZERS (CHOOSE 1)

FRIED CALAMARI crispy calamari, marinara & garlic aioli sides

MANGIA MEATBALLS creamy polenta, rustic marinara, grana padano, ricotta

STACY SALAD mixed greens, roasted pumpkin seeds, candied walnuts, fried goat cheese, red onion, cranberries, orange, raspberry vinaigrette (add \$3)

CAESAR SALAD hearts of romaine, grated grana padano, rustic croutons, cracked pepper, house caesar dressing, parmesan crisp

OCTOPUS CARPACCIO arugula, cherry tomato, EVOO (add \$5)

TUNA CRUDO castelvetro olives, capers, orange, pine nuts, mint, avocado, arumato, espelete pepper, calabrian chili oil (add \$5)

BEEF CARPACCIO pecorino stagionata, toasted pine nuts, toasted capers, salsa verde, arugula, grilled tuscan bread (add \$7)

ENTREES (CHOOSE 1)

SPICY MEZZI RIGATONI italian sausage, crispy pancetta, grana padano, torn basil

SQUID INK SPAGHETTI tiger shrimp, calamari, wild fennel, spicy tomato sauce (add \$5)

PENNE BOLOGNESE mangia meat sauce, wild oregano, EVOO, grana padano, ricotta salata

CHICKEN FUSILLI PESTO chicken, sweet basil, toasted pine nuts, cherry tomato, shaved garlic

BRAISED SHORT RIB PASTA mafaldine, parmesan fonduta, stracciatella, barolo reduction (add \$5)

ORECCHIETTE MANGIA E BEVI crumbled italian sausage, broccoli rabe, EVOO, tossed tuscan breadcrumbs, pecorino romano

LINGUINE VONGOLE local clams, chopped tomato, sliced garlic, white wine, EVOO, touch of red sauce (add \$5)

CHICKEN PARMIGIANO ALA VODKA fresh mozzarella, vodka sauce

TUSCAN ROASTED HALF CHICKEN sweet corn, broccolini, roasted cipollini, au jus (add \$6)

SALMON sautéed escarole, gigante beans, roasted garlic, EVOO

RED SNAPPER LIVORNESE kalamata olives, capers, shrimp, local clams (add \$5)

BRANZINO OREGANATA panko breadcrumbs, grilled lemon, rosemary (add \$6)

10 OZ. GRILLED FILET MIGNON asparagus, steak fries, demi glace (add \$15)

BERKSHIRE PORK CHOP smoked prosciutto, red onion, arugula, grilled lemon (add \$10)

DESSERT (CHOOSE 1)

CRÉME BRÛLÉE CHEESECAKE graham cracker crust, fresh whipped cream

HOMEMADE TIRAMASU espresso-soaked ladyfingers, mascarpone mousse

LEMON ZEST INFUSED MINI CANNOLI whipped ricotta & chocolate chip filling

NO SUBSTITUTIONS, NO SHARING, MAXIMUM PARTY OF 10