



## **Dinner- \$35 per person**

### ***Salad (choice)***

#### **SLOW ROASTED BEET SALAD**

Arugula, Shaved Parmigiano, Candied Pecans, Caramelized Pears, + Balsamic Vinaigrette

#### **ROASTED BUTTERNUT SQUASH SALAD "2 WAY"**

Butternut Ravioli. Fall Spiced Squash, Crumbled Goat Cheese, Dried Cranberries + Balsamic Vinaigrette

### ***Antipasti (choice)***

#### **CRISPY EGGPLANT STACK**

Roasted Italian Tomato, House Mozzarella, Basil + Romesco Sauce

#### **SALSICCA CON ANDIAMO**

House Made Pork Sausage, Caramelized Onions, Roasted Red Peppers + Parmigiano

### ***Secondi (choice)***

#### **LAMB GNOCCHI**

Braised Lamb Shank, Roasted Tomato, Parsnip, + Carrots, Ricotta Parmesan Gnocchi

#### **GRILLED PORK CHOPS**

Cider Brine, Onion Balsamic Pancetta Jam, Stuffed Roasted Apple

#### **CAST IRON SKILLET SALMON**

Sweet Potato Hash, Warm Cider Maple Agrodolce, Broccolini