**FIRST COURSE**

**BRUSCHETTINA** - Toasted filone bread, heirloom cherry tomato, shallot dressing, buffalo stracciatella, arugula

**TARTARA** - Ahi tuna tartare, avocado, peas, shallots vinaigrette, crispy shallots, sweet baby drop red peppers

**CAVOLETTI** - Brussel sprouts, shallot vinaigrette, red onion, crispy pancetta, Fresno peppers, roasted garlic aioli

**BEET SALAD** - Roasted beets, arugula, goat cheese crema, orange segments, pistachio, shallot dressing

**ANCIENT GRAINS** - Farro & organic quinoa salad, avocado, cherry tomato, cucumber, bell peppers, basil pesto

**SECOND COURSE**

**CARBONARA** - Spaghetti, pecorino, pancetta, egg yolk, black pepper, chives

**FRUITTI DI MARE** - Linguine pasta, calamari, clams, mussels, shrimp, crustacean broth, pomodoro

**PAPPARDELLE RAGU** - Homemade wide ribbon pasta, Tuscan meat ragu, parmesan fondue

**CASATI’S BIANCA PINSA** - White sauce, truffle shaving, mozzarella, parmesan, chives, sun dried tomatoes

**LA BONA PINSA** - Pear, gorgonzola, walnuts, balsamic glaze

**ORTOLANA PINSA** - Zucchini, yellow squash, artichokes, bell peppers, onion

**CICCIA PINSA** - Pepperoni, sausage, meatball, tomato, mozzarella

**MARGHERITA PINSA** - Tomato, mozzarella, basil

**THIRD COURSE**

**POLLO** - Roasted marinated chicken thighs, sautéed spinach, baby carrots, rosemary jus

**TAGLIATA** - Grilled hanger steak, salsa verde, roasted corn, green asparagus

**SALMONE** - Grilled organic salmon, mint scented green peas crema, peas, baby carrots, red onion, shallot dressing

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*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*