



FALL for \$45

Tuesday September 23 – Sunday October 5, 2025

(Closed Monday's)

(Menu Subject to Change)

First Course

ANTIPASTI or PASTA APPETIZER

(Choice of One)

LOBSTER BISQUE- Parsley Oil, Butter Poached Lobster, Sweet Pepper Conserva
EGGPLANT PARMIGIANA - Eggplant, Mozzarella, San Marzano Pomodoro, Basil, Parmigiano
SHRIMP SCAMPI – Shrimp, Heirloom Cherry Tomato, Garlic Butter & White Wine
ESCARGOTS – Sautéed Garlic, Tomato, Red Pepper Flake, Parsley, White Wine, Garlic Focaccia Crostino
PEAR SALAD – Field Greens, Poached Pear, Italian Goat's Cheese, Black Walnuts, Pear-Moscato Vinaigrette
CAESAR - Romaine, Crouton, Classic Caesar Dressing

PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR

ENTRÉE (2nd course)

(Choice of One)

GNOCCHI POMODORO – San Marzano Tomato
CAVATELLI - Porcini Mushroom, Cultured Italian Butter, Shaved Parmigiano
TORTELLINI –Homemade Spinach & Ricotta Filled Pasta, Buffalo Milk & Piennolo Tomato Sauce
RIGATONI – Beef Bolognese, Smoked Mozzarella
ORECCHIETTE – “Little Ears” of Pasta, Diced Calamari & Tiger Shrimp, Sautéed with Olive Oil
Herbs & Dash of Tomato Sauce

SECOND COURSE ENTRÉE

(Choice of One)

BRACIOLA – Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù, w/Ricotta Gnocchi
CHICKEN - Organic Roasted Chicken, Olive Oil Whipped Potato, Rosemary, Grilled Orange
PORK TENDERLOIN – Pan-Seared Pork Loin, Vinegar-Cured Peppers, Provolone Fonduta, Broccoli Rabe
(\$10 upcharge) N.Y. STRIP - Grilled 10 Oz Black Angus Steak, Hen of the Woods Mushroom
Cherry Tomato & Cipollini Onion
FISH OF THE DAY

THIRD COURSE DESSERT

(Choice of One)

TIRAMISU – mascarpone, spongecake, coffee ice cream, espresso crema
TORTA DI RICOTTA – ricotta cake, poached berries, vanilla gelato
CIOCCOLATO – chocolate cake, toasted hazelnuts, chocolate semifreddo
chocolate butter cream, toasted Italian meringue
FRANKLIN FOUNTAIN ICE CREAM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR KITCHEN PREPARES PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, GARLIC, ONION & WHEAT. WHILE WE OFFER GLUTEN FREE PASTA AND TAKE ALL STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ABSOLUTELY THAT ANY PRODUCTS ARE ENTIRELY SAFE TO CONSUME FOR GUESTS WITH ALLERGIES.