

## What We Are Famous for Since 2009

Zeppole di Melanzane Andrea's personal idea of the Eggplant Parmesan	\$17
Octopus (Appetizer) Grilled and served with Heirloom Tomatoes	\$22
Pappardelle 2085 Homemade Noodles with Boneless Short Ribs plus Wild Mushrooms	\$32
Veal Tripes Slowly braised with Beans and Potatoes	\$27
Tagliolini Sunday Style Braized Pork Ribs, Pancetta Herbs, Olive Capers - My Mother's Recipe	\$27
Veal Chop Milanese 16 Ounces, Thin Pounded, Breaded, Fried, served with Arugula & Tomatoes	Market Price

*Fall Menu*  
*\$50 per person*

### *Prix Fixe Menu*

#### *Appetizers (select one)*

Buffalo Mozzarella Caprese Style *or* Grilled Octopus *or* Steak Tartare with Focaccia Bread

#### *Main Courses (select one)*

Homemade Gnocchi 4 Cheeses Sauce *or* Ravioli of the Day  
*or* Tagliolini Pasta with Octopus, Crab, and Tomatoes  
*or* Veal Milanese with Tomatoes and Arugula, *or* Fish of the Day *or* Chicken Napoleon

#### *Desert of the Day*

Our Daily Selection