



Specials for June 5th

Small Plates

Asparagus Milanese.

Crispy Breaded Local Asparagus with Basil Aioli and Parmesan Reggiano. \$16

Asparagus Tonnato.

Chilled Asparagus with Tonnato Sauce, Vinaigrette and Herbs. \$16

Asparagus Duet.

A Smaller Portion of Each Small Plate. \$16

Pasta

Hand Made Prosciutto and Eggplant Involtni with Marinara, Fresh Mozzarella, Bechamel and Parmesan Reggiano. \$20

Large Plate

Roast Pork and Rabe Hero.

Slow Roasted Pork Loin, Broccoli Rabe with Lemon and Confit Garlic, Provolone Cheese and Pickled Pepper Aioli on a French Roll. Served with French Fries. (OR Green Salad +\$2)
\$25

Desserts \$8

Strawberry-Rhubarb Crisp with Vanilla Ice Cream. (GF)

Local Strawberry Shortcake.

Butter Swim Biscuit, Whipped Cream and Macerated Strawberries.

Sundae with Hot Fudge, Toasted Almonds, Whipped Cream and a Cherry On Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked.