

PEARL

Wines of Italy

CARVING BOARDS

Stuffed Pork Loin

Filled With Prosciutto, Provolone, Spinach, Sun-Dried Peppers, Calabrian Chilies, Chianti Demi-Glace

Balsamic Marinated Flank Steak

Griddled Long Hots

Whole Side Of Mahi Mahi Oreganata

Pinot Grigio Lemon Butter

HOT CHAFFERS

Boneless Chicken Breast

Filled with Ricotta Impastata, Soppressata, Tuscan Kale, and Cipollini Onion, Bruschetta Wine Sauce

Brunello Braised Boneless Short Rib

Rosemary Lemon Zest Potato

Garganelli Pasta

San Marzano Cream with Peas and Parsley

Ricotta Gnocchi

Pesto Portobello, Pecorino Crunch

TRATTORIA TABLE

Antipasto and Cheese Butcher Blocks • Warm Baked Focaccia • Olive Ciabatta, Cherry Pepper Butter

Escarole, Pepperoni, Beans • Artichoke Scampi • Parmesan Polenta, Mushroom Ragu

Broccoli Rabe, Hot Italian Sausage, Orecchiette, Sun Dried Tomato • Roast Cubanelle Peppers filled with Genoa Salami and Asiago

SALADS

Panzanella • Caesar • Calamari-Scungilli

Balsamic Glazed Kalamata Olives, Figs, Cilliegine Mozzarella

GELATERIA

Espresso Gelato • Housemade Spumoni • Amerena Biscotti

Tiramisu • Citrus Olive Oil Cake

