



TWO COURSES \$55
THREE COURSES \$65

Both courses include shared sides

Entree

SALAMI, PICKLED CAULIFLOWER, FOCACCIA DI SQUACQUERONE
CASINO CLAMS Diamond Clams, Gunaciale, Garlic Butter, Pangrattato
BAKED RICOTTA ^(w) Buffalo Ricotta, Pesto Crostini
POLPETTE AL SUGO Pork+Veal Meatballs, Napoli Sauce, Garlic Bread
WALDORF SALAD ^(w) Celery, Apple, Walnuts, Grapes, Witlof
TUNA PIZZAIOLO Sliced Raw Tuna, Capers, Pickled Jalapenos,
Anchovy, Olive & Tomato Dressing

Mains

SPICY RIGATONI VODKA ^(w) Tomato, Onion, Calabrian Chili
GNOCCHI AGNELLO RAGU Potato Gnocchi, Slow Cooked Lamb Ragù, Pangrattato
LASAGNE AI FUNGI ^(w) Wild Mushroom, Zucchini, Bechamel, Mozzarella, Herbs
TORTELLONI Buffalo Ricotta, Bolognese, Parmesan
MARKET FISH Condiments
BBQ RIBS Pork Ribs, Red Peppers
VEAL PARMIGIANA (FOR 2) Breaded Veal Cutlet, Napoli, Mozzarella, Fried Basil

Contorni

SCALLOPED POTATOES ^(w) Mozzarella, Parmesan, Onion, Cream
GARDEN SALAD ^(w) Mustard Dressing

Dessert

NY BAKED CHEESECAKE
BERRY COBBLER
PEPE'S ICE CREAM SUNDAE (FOR 2)