

Available August 15 through September 30, 2025 \$60 per person, excluding tax and gratuity Enhance your meal with a fresh bread basket available for an additional \$4

PRIMI Your Choice of

FRITTO MISTO IN SAOR

calamari, shrimp, pignolis, rasins, capers, pickled onion

TRABUCCO SALAD

baby gem, radicchio, focaccia, parmesan, anchovy vinaigrette

GRILLED OCTOPUS

limoncello vinaigrette, caponata, yellow pepper coulis, herb oil

ARANCINI

chef's choice arancini, san marzano marinara, pecorino, parsley

ENHANCED PRIMI

You may upgrade your primi choice to one of the following

AMALFI SHRIMP COCKTAIL

jumbo gulf shrimp, charred lemon, calabrian chili pomadorino

FILET CARPACCIO*

black truffle, pickled shallot, capers, parsley, herb zeppole, parmesan

SECONDI

Your Choice of

LOBSTER MANICOTTI

lobster ragu, lobster tail, lobster cream, tarragon

VEAL PAILLIARD

grilled veal loin, marinated heirloom tomato, arugula

SEARED CHICKEN BREAST

 $lacinato\ kale,\ raisin\ \S\ pine\ nut\ agrodolce,\ brown\ butter\ gnocchetti$

BRAISED SHORT RIB

roasted tomato and peppers, onion, balsamic demi, gnocchi

GRILLED SHRIMP

marinated grilled shrimp, mascarpone polenta, caponata

ENHANCED SECONDI

You may upgrade your secondi choice to one of the following

+20

SEA SCALLOPS

pan seared scallops, parmesan risotto, romanesco, truffle vinaigrette

GRILLED FILET*

cipollini onions, truffled cauliflower, barolo jus

+25

+5

DOLCI Your Choice of

WARM BOMBOLONI

citrus ricotta cream, hot chocolate sauce, powdered sugar

TIRAMISU

espresso mascarpone crema, shaved chocolate, cocoa dust

BURNT BUTTER CARAMEL CAKE

chocolate puddino, bitter almond sauce, chocolate sorbetti

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. No discounts apply to Magical Dining menu. Menu items cannot be modified.

