1ST COURSE (Choice of 1)

BEET
cashew whipped ricotta, black kale, radish, candied pecan, lemon vinaigrette

VERDE
avocado, watermelon radish, onion, horseradish carrot vinaigrette

CAESAR
kale, romaine, sundried tomato, pine nut croutons, pesto caesar

GREEK
tomato, red onion, cucumber, feta, olive

BROCCOLI & AVOCADO
black sesame, dijon vinaigrette

BACON WRAPPED DATES
stuffed with manchego & blue cheese

VEAL & RICOTTA MEATBALLS
tomato sauce, grana padano, basil

ROASTED CAULIFLOWER
honey chili oil, lemon yogurt

RICOTTA & FLATBREAD
citrus herb oil, honey, flatbread

DESSERT (Choice of 1)

BUTTERSCOTCH POT DE CRÈME
salted crème fraiche, fresh berries

CHOCOLATE MOUSSE
gianduja crunch, devil’s food cake

COCONUT PANNA COTTA
passionfruit gelee, dried meringue

PISTACHIO OLIVE OIL CAKE
pine nut and rosemary gelato, mint syrup

AFFOGATO
house made gelato, espresso

2ND COURSE (Choice of 1)

GNOCCHI
pan seared spinach gnocchi, vodka sauce, grana padano

MOROCCAN SPICE RIBS
grilled scallion

CASERECE
house made bolognese, parmesan, basil

SQUID INK TONARELLI
cockles, shishito pepper, white wine, garlic, cream

CRAB PASTA
spaghetti, Jonah crab, heirloom tomato, garlic, lemon, cream, toasted bread crumb

SPAGHETTI SQUASH
carrots, zucchini, pine nuts, tomato sauce

SCALLOPS
black kale risotto, chive oil, pecorino

VERLASSO SALMON
grilled asparagus, toasted coriander vinaigrette

FLAT IRON CHICKEN
brown butter, lemon

TREDICI BURGER
grass - fed beef, american cheese, tomato, lettuce

MARGHERITA FLATBREAD
buffalo mozzarella, tomato, basil

THE JOEY FLATBREAD
berkshire pork sausage, mozzarella, crushed tomato, spinach, garlic, chili flake, aged provolone

THE STACHE FLATBREAD
pistachio pesto, mozzarella, parmesan, lemon vinaigrette, baby arugula

SMOKED SALMON FLATBREAD
creme fraiche, red onions, capers, dill, chive