

## Secondi

**Polpette della Nonna** – Two eggplant patties, two ricotta patties topped with tomato sauce, bechamel, & portabella mushrooms 22

**Salsiccia della Casa** – Italian sausage with peppers and onions 22

**Ossobuco** – Pork shank braised in red wine and served over cheesy saffron risotto (Keto option available with cheesy cauliflower risotto) 31

**Fiorentina** – Pounded chicken breast rolled and stuffed with sautéed spinach & smoked fontina cheese, topped with vodka sauce 26

**Agnello** – S&S Lamb patties made with fresh mint, basil, lemon zest and a hint of mustard-grilled and topped with spinach aioli 28

**Coniglio** – braised local rabbit served with Marsala sauce 29

*\*Served with Amore potatoes and vegetable of the day\**

## Dolci

**Tiramisu** – Chef Jenna’s recipe made with layers of mascarpone cream, lady fingers dipped in espresso, chocolate and amaretti cookies 9

**Tartufi** – Three handmade chocolate truffles rolled in toffee 7

**Cannoli** – Five mini cannoli with sweetened ricotta, cinnamon, chocolate chips and orange zest (served in shells) 9

**Biscotti Lomonaco** – Assorted cookies made locally by Lomonaco Sicilian Cookie Company 7

**Gelato Del Giorno** – Ask your server about the flavors of the day! 6

**Lemon Ricotta Cheesecake** – With raspberry sauce or spicy honey & pistachio 9

*\*While supplies last, gluten free and vegan options available upon request\**