



## FOUR COURSE MENU

\$40 PER PERSON / JAN 20TH - FEB 1ST

### 1ST COURSE CHOICE OF

ROASTED GRAPES & WHIPPED RICOTTA  
aged balsamic, basil, grilled baguette

CRAB BISQUE  
cream, leeks, oyster mushroom, mini crab cake

### 3RD COURSE CHOICE OF

THE GIALLO  
spaghetti, parmesan cream sauce, asparagus, kale,  
peas, pesto drizzle, toasted breadcrumbs

CACIO E UOVA  
housemade yolk, bucatini, crispy leeks, extra virgin, bacon, olive oil, parmesan

THE SAVINI  
spaghetti, san marzano gravy, caramelized onion,  
arugula, whipped ricotta, pesto drizzle

CLAMS & LINGUINE  
marinated oyster mushrooms, old bay  
toasted breadcrumb, lemon beurre blanc

RIGATONI ALLA VODKA  
cream, san marzano gravy, basil

THE ARGENTO JR.  
fried chicken cutlet, house vodka sauce, prosciutto, roasted long hots,  
whipped ricotta, basil aioli, parmesan, sarcone's roll

GENERAL TSO'S JR.  
fried chicken cutlet, crispy brussel sprouts tossed in housemade tso's sauce, garlic aioli,  
sesame seeds, sarcone's roll

THE FULCI JR.  
shaved seitan, crispy onions, broccoli rabe,  
housemade cheddar sauce, garlic aioli, sarcone's roll

### 4TH COURSE CHOICE OF

OREO BEIGNET SUNDAE  
vanilla ice cream, peanut crumble, chocolate sauce

APPLE PIE  
vanilla ice cream

LEMON SORBET

### 2ND COURSE CHOICE OF

ARANCINI  
provolone, herbs, pesto bechamel

CALAMARI CAESAR SALAD  
crispy oyster mushroom calamari, fried capers,  
romaine, parmesan, creamy caesar dressing, croutons

PETITE LASAGNA  
san marzano gravy, ricotta, pesto drizzle,  
parmesan, toasted breadcrumb

### COCKTAIL SPECIALS

ROMERO'S OLD FASHIONED 15  
Jim Beam Black Bourbon, aztec chocolate bitters,  
creme de cacao, orange peel

MY BLOODY VALENTINE 15  
Roku Gin, cherry liqueur, vegan egg white,  
lemon, champagne float