



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