



AN EVENING WITH

Lidia Bastianich

Sunday, April 26th and Monday, April 27th, 2026 | \$55 per Person* | \$30 Additional Wine Duo

*NOT INCLUDING TAX AND GRATUITY

PRIMI

SERVED FAMILY STYLE

Lidia's Caesar Salad, Arancini, Gnoccho Fritto with Prosciutto and Fig Jam,
Roasted Pepper and Mozzarella Salad, Salumi

Wine Pairing: Prosecco, Flor



SECONDI

CHOICE OF:

LIDIA'S PASTA TASTING TRIO

Unlimited Sampling of Chef's Daily
Pasta Tasting Menu

LASAGNA BOLOGNESE

Fresh Spinach Dough Pasta Layered
with Bolognese Ragu and Besciamella

SPAGHETTI TRAPANESE

Spaghetti Tossed in a
Pesto of Raw Cherry Tomatoes, Basil and Almonds,
Topped with Fried Shrimp and Calamari

POLLO AL LIMONE

Scallopine of Chicken Breast, Roasted Lemon,
Capers, Cerignola Olives, Velvety Spinach

FEGATO

Pan Seared Buttonwood Farm Chicken Livers*,
Polenta, Fried Onions, Balsamico

OSSO BUCO

Slow-Braised Heritage Pork Shank, Barley Risotto

SUNDAY SAUCE

Rigatoni in Tomato Sauce
Served with House Made Meatball, Sausage,
Braised Pork Shoulder, Garlic Toast

MANICOTTI

Baked Pasta, Ricotta, Herb and Spinach Filling,
Tomato Sauce, Vegetables

SALMONE

Grilled Salmon Fillet*,
Rocky Mash of Yukon Potatoes,
Green Beans, Mustard Sauce (GF)

MELANZANE

Eggplant Parmigiana Layered with Tomato,
Mozzarella, Fresh Basil

BRASATO

Boneless Beef Short Rib Braised in Red Wine,
Garlic Mashed Potatoes, Gremolata (GF)

Wine Pairing: Vespa Bianco, Bastianich or Aragone, La Mozza

DOLCI

SERVED FAMILY STYLE

Tiramisu, Ricotta and Chocolate Filled Zeppole,
Raspberry-Walnut Butter Cookies,
Candied Orange Peel

