



1ST COURSE

choice of

WHIPPED RICOTTA
jersey peach, aged balsamic,
toasted almond, grilled baguette

CAESAR
fried capers, creamy house caesar,
romaine, parmesan, garlic croutons

MUSHROOM BISQUE
cream, thyme,
rosemary focaccia crouton

2ND COURSE

choice of

CALAMARI
crispy oyster mushrooms
& sweet peppers, san marzano gravy

FRIED ALFREDO MAC BALL
panko, parmesan cream sauce

PORTABELLO BOURGUIGNON
rich red wine gravy, onion, garlic,
topped with puff pastry

3RD COURSE

choice of

CAJUN ALFREDO
andouille seitan, cream, jersey corn, sundried tomato, bell
pepper, parmesan, toasted breadcrumbs

RIGATONI ALLA VODKA
prosciutto, san marzano, cream, basil

The FULCI Jr.
marinated shaved seitan, broccoli rabe, housemade cheddar sauce,
horseradish aioli, crispy onions, baguette

The ARGENTO Jr.
fried chicken cutlet, house alla vodka sauce, bandit mozzarella,
prosciutto, basil mayo, roasted long hots, baguette

SPAGHETTI
caramelized onion, whipped ricotta,
san marzano gravy, arugula, parmesan

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

PESTO
linguine, jersey corn, kale, parmesan, toasted breadcrumbs, cream

4TH COURSE

choice of

CARAMEL APPLE BREAD PUDDING
brioche, peanut crumble

OREO BEIGNET SUNDAE
vanilla ice cream, chocolate drizzle, peanut

LEMON SORBET
fresh mint

ONIBABA

Haku Japanese Vodka,
matcha, ginger simple,
oat milk, candied ginger garnish

Sept 10th - 23rd

4 courses

\$45

Make your
reservation
today!