

Choice of First Course

Cardoncelli Gratin

Baked Trumpet Mushroom au gratin with seasonal breadcrumbs

Pouched Pear Fennel Salad

Arugula micro greens, citrus vinaigrette, shaved parmesan and EVOO

Carrot Ginger Soup

carrots, ginger, and onion made in a fresh chicken broth and creamy base

Choice of Second Course

Spinach Fettuccine

House made fettuccine, sautéed spinach, roasted red peppers,
tossed in olive oil and Garlic

Italian Winter Pasta

Sweet Italian sausage, mushrooms, crispy sage, tossed in a creamy white sauce
with farfalle pasta topped with walnuts

Baked Cannelloni

Stuffed with ground veal, spinach, and ricotta cheese, in arura sauce
baked to perfection in our wood fire oven,

Chicken Saltimbocca

Sautéed Chicken breast, white wine sage sauce, prosciutto,
and baked with provolone cheese

Choice of Third Course

Pair with Visciola "Whisla", Villa Ligi

Mini Cannoli

Crème Brûlée

Lemon Ricotta Crostata

\$40/person not including tax or tip

Add a wine pairing for each course \$20/person

Scan QR for
chance to
WIN!



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