



\$49.95 + 7.35% + gratuity

FAMILY STYLE BRUSCHETTA FOR THE TABLE

FIRST COURSE

(choose one)

CAESAR SALAD WITH OUR VERSION OF CAESAR STYLE DRESSING

HOUSE SALAD

SOUP OF THE DAY

ENTRÉE COURSE

(choose three)

**~ FREE RANGE CHICKEN BREAST SERVED WITH A SPICY TOMATO JAM,
POTATO AND MIXED VEGTABLES**

**seasonal fresh fish of the moment served with potatoes, fresh
vegetables, and a lemon scented scampi style sauce**

**~ HOUSEMADE RAVIOLI OF THE MOMENT ~ BASED ON SEASONAL
PRODUCTS ALL MADE ON PREMISES FROM SCRATCH**

**~ RIGATONI WITH HOUSEMADE SAUSAGE, PORCINI MUSHROOMS,
CARAMALIZED LEEKS IN A ROSEMARY SCENTED TOMATO SAUCE**

DESSERT

(choose two)

HOUSEMADE CHOCOLATE MOUSSE

HOUSEMADE GELATO

TIRAMISU

DESSERT OF THE MOMENT





\$55.00+ 7.35% + gratuity

PASSED APPETIZERS COURSE

(SERVED FAMILY STYLE)

ASSORTED BRUSCHETTA

OUR HOUSEMADE SIGNATURE VEAL MEATBALLS

FIRST COURSE

(kindly choose one)

**~ HOUSE SALAD WITH TOSSED GREENS, RADICCHIO, CARROTS, AND
RED PEPPERS IN OUR BALSAMIC VINAIGRETTE WITH SHAVINGS OF
PARMIGIANO**

OR

**~ HOUSEMADE ISTRIAN CREAMY POTATO SOUP GARNISHED WITH
CRISPY PANCETTA, FRESH CHIVES, AND A SPRINKLING OF PARMIGIANO
REGGIANO**

ENTRÉE COURSE

(kindly choose one)

**~ LEMON SOLE WITH SCAMPI STYLE SAUCE, ROASTED POTATOES, AND
SAUTEED HARICOTS VERTS**

**~ grilled hangar steak with roasted shallot natural reduction, potato
puree, and SAUTEED FRESH VEGETABLES**

~ housemade seasonal ravioli of the moment

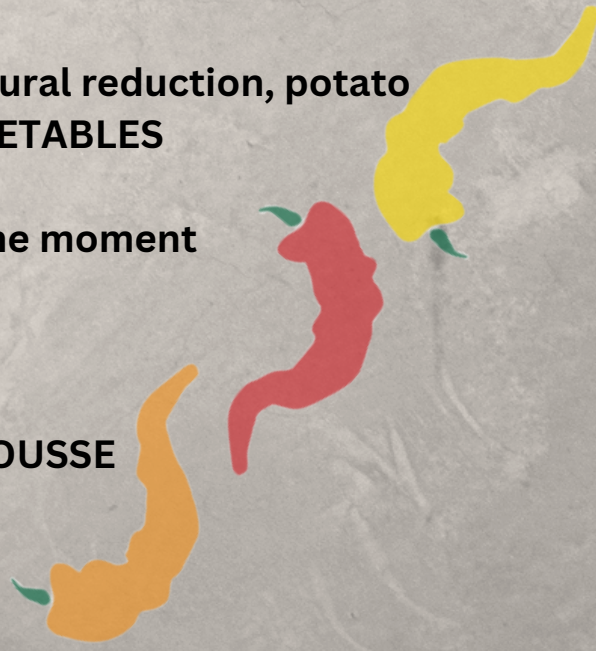
DESSERT

(KINDLY CHOOSE ONE)

HOUSEMADE CHOCOLATE MOUSSE

TIRAMISU

HOUSEMADE GELATO





\$65.00 + 7.35% +GRATUITY

APPETIZER COURSE

(Choice of two)

Poached Baby Artichokes Roman Style

Calamari Fritti

Beef Carpaccio

SALAD COURSE

(Choice of two)

Chopped Salad ~ our version of romaine, tomato, carrots, cucumber, radicchio, corn, cheddar cheese, palm hearts, and pancetta tossed in a three peppercorn parmigiano vinaigrette.

Insalata Mista ~ house salad

Caprese tomato with fresh housemade mozzarella

ENTRÉE COURSE

(Choice of 3)

Grilled Norwegian Salmon over a truffled corn sauce with English peas and tomato infused oil

Grilled Filet Mignon with a roasted shallot natural reduction

Oven Roasted Porcini Crusted Free Range Chicken Breast

Housemade Ravioli Filled with ricotta, spinach, and orange rind with a sauce of butter, fresh orange, sage, and parmigiano reggiano

Other Entrée choices available

DESSERT

Chocolate Mousse

Housemade Gelato or Sorbet

Tiramisu





\$75.00 + 7.35% + GRATUITY

Passed Hors' d'oeuvres

Bruschettas with various toppings including these possibilities tomato, basil, mozzarella, cannellini bean and broccoli di rapa, olive pesto

Wild Mushroom Arancini

Pear and Three cheese Purses

APPETIZER COURSE

(Choice of two)

Poached Baby Artichokes Roman Style

Calamari Fritti

Beef Carpaccio

Soup of the Moment

SALAD COURSE

(Choice of two)

Chopped Salad ~ our version of romaine, tomato, carrots, cucumber, radicchio, corn, cheddar cheese, palm hearts, and pancetta tossed in a three peppercorn parmigiano vinaigrette.

Insalata Mista ~ house salad

Caprese tomato with fresh housemade mozzarella

ENTRÉE COURSE

(Choice of 3)

Grilled Norwegian Salmon over a truffled corn sauce with English peas and tomato infused oil

The Freshest Seasonal Fish of the Moment

Baked Stuffed Shrimp with a limoncello shrimp butter sauce

Grilled Prime Ribeye of Beef with our version of bordelaise

Oven Roasted Porcini Crusted Free Range Chicken Breast

Housemade Ravioli Filled with ricotta, spinach, and orange rind with a sauce of butter, fresh orange, sage, and parmigiano reggiano

Other Entrée choices available

DESSERT

Chocolate Mousse

Housemade Gelato or Sorbet

Tiramisu

Homemade Chocolate Bread Pudding

