



Three-Course Prix Fixe Menu \$30.00 per person, Tax & gratuity not included

APPETIZER

choose one

MOZZARELLA IN CARROZZA

Fresh Bocconcini Mozzarella Lightly Breaded and Baked in a Marinara Sauce with Capers and Parmigiano Cheese

TRADITIONAL PASTA FAGIOLI SOUP

Slow Cooked Tomato and Broth Based Soup with Cannellini Beans and Tubetti Pasta

INSALATA DI CESARE

Traditional Caesar Salad served with Homemade Toasted Croutons

INSALATA DI ARUGULA

Baby Arugula with Tomato Bruschetta and Shaved Parmigiano Cheese in a Red Wine Vinaigrette

INSALATA DI ARANCE ALLA SICILIANA

Spring Mix Greens and Fresh Orange Slices Drizzled in a Citrus and Olive Oil Vinaigrette

ENTRÉE

choose one

TILAPIA FRANCESE

Tilapia Dipped in a Seasoned Egg Batter and Sautéed in a Lemon White Wine Sauce, Served with Green Beans and Potato

CHICKEN MARSALA

Chicken Breast and Mushrooms Sautéed in a Marsala Wine Sauce. Served with Green Beans and Potato

CHICKEN PARMIGIANA

Breaded and Pan-Fried Chicken Breast Topped with Tomato Sauce and Mozzarella, Served with Angel Hair Pasta

CAVATELLI BROCCOLI

Homemade Pasta Sautéed with Fresh Broccoli in Olive Oil and Garlic and Topped with Parmigiano Cheese

PENNE ALLA VODKA

Penne Pasta in a Creamy Pink Vodka Sauce with Prosciutto

DESSERT

choose one

HOMEMADE TIRAMISU
TRADITIONAL CANNOLI
FUDGE LAYER CAKE
LIMONCELLO MARSCARPONE CAKE