

Start With

Assorted Crostini

Course One

Organic Baby Greens Salad

Course Two

Penne fresh tomatoes, basil

Course Three Choice

Eggplant Parmigiana

Chicken Fiorentina  
sautéed chicken breast, lemon, white wine

Broiled Pork Chop  
marsala-mustard glaze

Grilled Salmon  
cannellini beans, tomato vinaigrette

Dessert

Tiramisu

coffee, tea, cappuccino, espresso

\$58. per person

not including tax, gratuity and beverages

Start With

Assorted Crostini

Course One

Fried Zucchini for the table

Mozzarella Caprese

Course Two

Rigatoni Bolognese

Course Three Choice

Marinated Grilled Seasonal Vegetables

Spicy Chicken

sautéed chicken breast, hot chilies,  
fresh herbs, white wine

Veal Scaloppine

prosciutto, sun dried tomatoes, capers, marsala

Slow Roasted Lamb Shank

roasted potatoes, sautéed spinach, rosemary

Pan Roasted Snapper

olives, capers, onions, cherry tomatoes

Dessert

Tiramisu

coffee, tea, cappuccino, espresso

\$68. per person

not including tax, gratuity and beverages

Start With

Assorted Crostini, Affettati Misti, Caprese  
Fried Zucchini, Almond Crusted Calamari

Course One

Baby Arugula Salad  
goat cheese, toasted pine nuts

Course Two

Housemade Fusilli  
prosciutto, sweet peas, parmigiano crème

Course Three Choice

Mushroom Risotto

Chicken Bocconcini  
sautéed boneless chicken thighs,  
mushrooms, sausage, broccoli rabe

Veal Petroniana

veal cutlet with spinach, melted mozzarella, truffle sauce

Grilled Filet Mignon  
red wine sugo

Pan Roasted Branzino  
lemon, white wine, fresh herbs

Dessert

Tiramisu

coffee, tea, cappuccino, espresso

\$78. per person

not including tax, gratuity and beverages