

Start With

Assorted Crostini

Course One

Organic Baby Greens Salad

Course Two

Penne fresh tomatoes, basil

Course Three Choice

Chicken Fiorentina

sautéed chicken breast, lemon, white wine

Veal Scaloppine

prosciutto, sun dried tomatoes,  
capers, marsala wine demi-glace

Slow Roasted Lamb Shank

roasted potatoes, sautéed spinach, rosemary

Grilled Salmon

cannellini beans, tomato vinaigrette

Dessert

Tiramisu

coffee, tea, cappuccino, espresso

\$45. per person

not including tax, gratuity and beverages

Start With

Assorted Crostini and Fried Zucchini

Course One

Mozzarella Caprese  
fresh mozzarella, tomatoes, roasted peppers, basil

Course Two

Rigatoni Bolognese

Course Three Choice

Sautéed Spicy Chicken Breast  
hot chilies, pinot grigio

Grilled Rack of Lamb  
roasted potatoes, sautéed spinach, rosemary

Broiled Pork Chop  
marsala-mustard glaze

Pan Roasted Monkfish  
leccino olives, capers, onions, cherry tomatoes

Dessert

Tiramisu

coffee, tea, cappuccino, espresso

\$55. per person  
not including tax, gratuity and beverages

Start With

Assorted Crostini, Fried Zucchini,  
Almond Crusted Calamari, and Cold Antipasto

Course One

Baby Arugula Salad  
goat cheese, toasted pine nuts

Course Two

Spinach and Ricotta Tortellacci  
truffle crème

Course Three Choice

Sautéed Chicken Breast  
prosciutto di parma, rosemary

Osso Buco  
saffron rice

Grilled Filet Mignon  
roasted potatoes, sautéed spinach, red wine sugo

Pan Roasted Branzino  
lemon, white wine, fresh herbs

Dessert

Tiramisu  
coffee, tea, cappuccino, espresso

\$65. per person  
not including tax, gratuity and beverages