

MENU 1

APPETIZER

Zuppa del Giorno

Chef's daily selection

Insalata Mista

Mixed Baby greens, cucumber, cherry tomatoes, pickled red onions, radish, sundried tomato vinaigrette

Caesar Salad

Hearts of Romaine, garlic herbed crostini, double smoked bacon, freshly grated parmesan, creamy dressing

MAIN COURSE

Penne alla Vodka

Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce

Linguine ai Gamberi

Black Tiger Shrimp in rich Marinara sauce

Salmone Atlantico

Pan seared, sesame seed crusted, Asian slaw, chive oil, EVOO

Pollo Supremo

Seasoned and seared chicken breast topped with our house "Piri Piri" sauce.

DESSERT

Tiramisu

Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueurs

Chocolate Raspberry Tartufo

Chocolate gelato with a raspberry sorbet center, rolled in cocoa powder

\$60/person

MENU 2

APPETIZER

Antipasto di Casa

Bufala caprese, smoked salmon, grilled calamari, prosciutto, salami, grilled shrimp, marinated vegetables

MAIN COURSE

Ricotta and Spinach Agnolotti

Ricotta and spinach filled pasta with sundried tomatoes, cream sauce

Rigatoni Con Salsiccia

Chorizo sausage, mushrooms, fresh basil, spicy tomato sauce

Salmone Atlantico

Pan seared, sesame seed crusted, Asian slaw. chive oil, EVOO

Vitello Marsala

Veal scallopini with wild mushrooms, Marsla wine sauce

DESSERT

Tiramisu

Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueurs

Chocolate Raspberry Tartufo

Chocolate gelato with a raspberry sorbet center, rolled in cocoa powder

\$60/person

MENU 3

APPETIZER

Antipasto di Casa

Bufala caprese, smoked salmon, grilled calamari, prosciutto, salami, grilled shrimp, marinated vegetables

PASTA COMBINATION

Penne Pomodoro

Tossed with our classic tomato sauce with fresh basil

Risotto Funghi Misti

Variety of wild mushrooms, parmigiano, natural stock

MAIN COURSE

Salmone Atlantico

Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw

Grilled Jumbo Shrimp

Garlic infused Black Tiger Shrimp, Lemon, EVOO

Agnello a Scottadito

Oven roasted Australian rack of lamb, garlic, fresh rosemary, minted jus

DESSERT

Tiramisu

Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueurs

Pecan Pie

Served with vanilla gelato

\$70/person