

prix-fixe

FIXED-PRICE MENU

TRY OUR FIXED-PRICE THREE-COURSE MEAL! JUST CHOOSE ANY ONE OF THE FOUR APPETIZERS, AND ANY ONE OF THE ENTREES, AND ANY ONE OF THE FOUR DESSERTS LISTED ON THIS PAGE FOR ONLY \$23.00 PER PERSON

SOUP	Soup of the day
GREEK SALAD	crisp lettuce mixed with kalamata olives, english cucumber, bell peppers, red onion, tomatoes and feta cheese in an oregano olive oil vinaigrette
CAESAR SALAD	crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic Caesar dressing
CROSTINI	Tuna salad on crostini topped with melted cheddar cheese
PENNE	Grilled chicken, prosciutto, mushroom and spinach in a truffle oil cream sauce
RISOTTO	Marinated rice with chicken, sausages, wild mushroom, roasted red peppers and cheddar cheese in a white wine broth
JAMBALAYA	Rice stew with tiger shrimp, grilled chicken, Italian sausage, hot peppers, and onions in a spicy tomato sauce
FISH	Pan seared tilapia with red pepper cream sauce, served with rice pilaf and steamed seasonal vegetables
STEAK	Grilled strip loin steak with red wine demiglaze sauce, served with mashed potatoes and steamed seasonal vegetables
PARMIGIANA	Chicken OR veal cutlet in rich tomato sauce coated with melted parmesan cheese, served with linguine in tomato sauce and steamed seasonal vegetables
PIZZA	Chicken, bacon, tomato, onion, mushroom and mozzarella cheese and tomato sauce
LAMB SHANK	Slowly simmered lamb shank with red wine and tomatoes served with roasted potatoes and steamed vegetables
TIRAMISU	A rich blend of Kahlua, Bailey's, Grand Marnier and mascarpone cheese layered with espresso-soaked cookies
TARTUFO	Fresh sherbet and Italian ice cream, available in chocolate-raspberry, mocha-amaretto, or hazelnut-chocolate
CHEESECAKE	Cheesecake with strawberry sauce
CREME BRULEE	A smooth, creamy chilled custard, covered with brown sugar caramelized to a crunchy, delicious topping