

dinner

MENU ONE

\$48.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette.

paste

Select one to be served individually
OR two to be served family style

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

piatti principali

Select two entrees to be offered

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

MELANZANE ALLA PARMIGIANA oven roasted eggplant with provolone cheese and tomato basil sauce

ARISTA DI MAIALE SALTINBOCCA pork loin roasted on a spit stuffed with fontina cheese, prosciutto and sautéed spinach

SCALLOPINI DE POLLO ALLA SALTINBOCCA oven roasted stuffed bone-in chicken breast with prosciutto, fresh sage, fontina cheese, served with polenta grilled asparagus, citrus butter sauce

TAGLIATA DI MANZO new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction **add 2.00**

SCALOPPINE DI POLLA ALLA MARSALA chicken scallopini with sautéed wild mushrooms, marsala wine sauce and sautéed spinach

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

FETTINE DI VITELLO nature fed veal "piccata" lemon caper butter sauce with sautéed spinach

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

authentic italian

dinner

MENU TWO

\$54.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

insalate

Select one

INSALATA DI GORGONZOLA field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

INSALATA DE SPINACI baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

paste

Select one to be served individually
OR two to be served family style

FAGOTTINI PIENO DI FORMAGIO E PERE homemade purse shaped pasta stuffed with talegio grana padano and gorgonzola dolce and caramelized pears, served with garlic cream sauce

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

piatti principali

Select two entrees to be offered

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

ARISTA DI MAIALE SALTINBOCCA pork loin roasted on a spit stuffed with fontina cheese, prosciutto and sautéed spinach

TAGLIATA DI MANZO new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

FETTINE DI VITELLO nature fed veal "piccata" lemon caper butter sauce with sautéed spinach

SALMON AL FORNO oven roasted atlantic salmon marinated with balsamic and rosemary, served with green beans, fingerling potatoes, red wine butter sauce

SCALLOPINI DE POLLO ALLA SALTINBOCCA oven roasted stuffed bone-in chicken breast with prosciutto, fresh sage, fontina cheese, served with polenta grilled asparagus, citrus butter sauce

COSTOLETTA DI MIALE ALLA SALTINBOCCA marinated and grilled 12oz. pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, mixed vegetables, butter sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

authentic italian

dinner

MENU THREE

\$62.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

insalate

Select one

INSALATA DI GORGONZOLA field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

INSALATA DE SPINACI baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

paste

Select one to be served individually
OR two to be served family style

FAGOTTINI PIENO DI FORMAGIO E PERE homemade purse shaped pasta stuffed with talegio grana padano and gorgonzola dolce and caramelized pears, served with garlic cream sauce

RAVIOLI DE PESCE ravioli stuffed with ricotta, shrimp smoked scallops, artichoke hearts, lemon caper butter sauce garnished with grilled shrimp

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

piatti principali

Select two entrees to be offered

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

TAGLIATA DI MANZO CON SCAMPI aged angus new York strip steak with scampi stuffed with crabmeat served with seasonal vegetables and balsamic vinegar *add 5.95*

FILETTO DI BISTECCA FIORENTINA grilled 16oz. rib-eye steak, cracked black pepper served with cream spinach *add 9.95*

MANZO ALL GRIGLIA grilled aged angus beef filet with grilled vegetables, forked mashed potatoes and chianti sauce

SALMON AL FORNO oven roasted atlantic salmon marinated with balsamic and rosemary, served with green beans, fingerling potatoes, red wine butter sauce

COSTOLETTA DI VITELLO ALLA GRIGLIA 12oz. veal chops served with chives, gold yukon mashed potatoes topped with mushroom marsala wine sauce *add 8.95*

COSTOLETTA DI MIALE ALLA SALTINBOCCA marinated and grilled 12oz. pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, mixed vegetables, butter sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI homemade italian ice cream

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