

dinner

Select one

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

**ORRECHiette 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

**SCALOPPINE DI POLLO ALLA PICCATA** chicken breast scallopini, lemon butter caper sauce and sautéed spinach

**TILAPIA AL FORNO** oven roasted tilapia served with seasonal vegetables

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

**SCALOPINI 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

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

**COSTOLETTA DI MANZO AL FORNO** oven roasted prime rib served with baked potatoes, asparagus, horseradish sour cream and au jus **add \$5.25**

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

dolce

Select one

**TIRAMISU** espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**TRIO DI MOUSSE AL CIOCCOLATO** mini version – strawberry, white, and dark chocolate mousse served with raspberry sauce and melted dark chocolate

**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

**SCALOPPINE DI POLLO ALLA PICCATA** chicken breast scallopini, lemon butter caper sauce and sautéed spinach

**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

**SCALOPINI 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 MANZO AL FORNO** oven roasted prime rib served with baked potatoes, asparagus, horseradish sour cream and au jus **add \$5.25**

**POLENTA CON OSSOBUCO DI VITELLO** braised veal ossobucco served with mascarpone polenta, heirloom tomatoes and barolo wine sauce **add \$5.25**

**COSTOLETTA DI VITELLO ALLA MALANESE** pounded parmesan breaded 10 oz veal chop, topped with lemon oil and balsamic reduction, served with carpaccio of sliced heirloom tomatoes and roasted potatoes **add \$6.25**

dolce

Select one

**TIRAMISU** espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**TRIO DI MOUSSE AL CIOCCOLATO** mini version – strawberry, white, and dark chocolate mousse served with raspberry sauce and melted dark chocolate

**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

**SCALOPPINI DI POLLO ALLA PICCATA**  
chicken breast scallopini, lemon butter caper sauce and sautéed spinach

**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

**COSTOLETTA DI MANZO AL FORNO**  
oven roasted prime rib served with baked potatoes, asparagus, horseradish sour cream and au jus *add \$5.25*

**POLENTA CON OSSOBUCO DI VITELLO**  
braised veal ossobucco served with mascarpone polenta, heirloom tomatoes and barolo wine sauce *add \$5.25*

**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

**COSTOLETTA DI MANZO AL FORNO**  
oven roasted prime rib served with baked potatoes, asparagus, horseradish sour cream and au jus *add \$5.25*

dolce

Select one

**TIRAMISU** espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**TRIO DI MOUSSE AL CIOCCOLATO** mini version – strawberry, white, and dark chocolate mousse served with raspberry sauce and melted dark chocolate

**GELATI** homemade italian ice cream

**SORBETTI** homemade italian sorbets

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