

MENU ONE

FIRST COURSE

choice of one

SOUP OF THE DAY

BABY ARUGULA SALAD
parmesan shavings and lemon
vinaigrette

Second COURSE

choice of one

RIGATONI
bolognese

SAUTÉED BREAST OF CHICKEN
tre funghi and sundried tomato

GRILLED SALMON
asparagus and balsamic drizzle

FINAL COURSE

CHOCOLATE CAKE, TIRAMISU
VANILLA OR CHOCOLATE GELATO

COFFEE OR TEA

MENU TWO

FIRST COURSE

choice of one

SOUP OF THE DAY

BUFFALO MOZZARELLA
plum tomato and roasted peppers
BABY ARUGULA SALAD
parmesan shavings and lemon vinaigrette

SECOND COURSE

PENNE

fresh tomato, basil and
ricotta salata shavings

THIRD COURSE

choice of one

BREAST OF CHICKEN
baby artichokes, sundried tomatoes
and mushrooms

BRAISED BEEF SHORT RIBS
natural jus

RED SNAPPER
spinach and mushrooms

FINAL COURSE

RICOTTA CHEESECAKE OR CANNOLI

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$50 Per Person Excluding
Beverages, Tax and 20% Gratuity

MENU THREE

FIRST COURSE

choice of one

SOUP OF THE DAY

WARM PECAN CRUSTED
GOAT CHEESE , BABY ARUGULA
AND OVEN DRIED
TOMATO BURRATA
plum tomato and asparagus

SECOND COURSE

FETTUCINI TRE FUNGI

THIRD COURSE

choice of one

SAUTÉED BREAST OF CHICKEN
roasted peppers, asparagus
and fontina

GRILLED FILET MIGNON
sautéed mushrooms

STRIPPED BASS
leeks, gaeta olives and plum tomato

FINAL COURSE

CHOCOLATE CAKE, RICOTTA
CHEESECAKE OR FRESH BERRIES

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$60 Per Person Excluding
Beverages, Tax and 20% Gratuity