

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, sundried tomato and
marsala wine

SEARED SALMON
mustard sauce

FINAL COURSE

TIRAMISU

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$60 Per Person Excluding
Beverages, Tax and 20% Gratuity
3.5% transaction fee added to all credit cards

MENU TWO

FIRST COURSE

choice of one

BUFFALO MOZZARELLA
plum tomato and roasted peppers

CAESAR SALAD

SECOND COURSE

PENNE

fresh tomato and basil

THIRD COURSE

choice of one

SAUTEED BREAST OF CHICKEN
baby artichokes, sundried tomatoes and
mushrooms

VEAL PICCATA
lemon and white wine

RED SNAPPER
olives, capers and plum tomatoes

FINAL COURSE

CANNOLI

CAPPUCCINO, ESPRESSO, COFFEE OR
TEA

\$70 Per Person Excluding
Beverages, Tax and 20% Gratuity
3.5% transaction fee added to all credit cards

MENU THREE

FIRST COURSE

choice of one

SOUP OF THE DAY

WARM GOAT CHEESE SALAD
baby arugula and oven dried tomato

BURRATA
cherry tomatoes and aged balsamic

SECOND COURSE

FETTUCINI TRE FUNGI

THIRD COURSE

choice of one

CHICKEN BALSAMIC
roasted peppers, asparagus and
balsamic reduction

BRAISED BEEF SHORT RIBS
natural jus

STRIPED BASS
cherry tomatoes, asparagus and
white wine

FINAL COURSE

CHOCOLATE CAKE OR FRESH
BERRIES

CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$80 Per Person Excluding
Beverages, Tax and 20% Gratuity
3.5% transaction fee added to all credit cards