



**THREE COURSE - \$35 per PERSON**

**Please Select Two Menu Items per Course**

**FIRST COURSE**

**BEET SALAD**  
roasted beet salad with arugula, goat cheese, and red onion

**GARDEN SALAD**  
garden greens with red onion, tomatoes, lemon, oil, and ricotta salata

**ROMAINE SALAD**  
romaine lettuce with croutons, anchovy vinaigrette, and pecorino

**BIBB SALAD**  
bibb lettuce, frisee, and gorgonzola cheese with a roasted apple vinaigrette

**CHICK PEA SALAD**  
chick peas with arugula, red onion, pancetta, with a roasted shallot-mint vinaigrette

**CAPRESE**  
tomatoes, basil, fresh mozzarella, and extra virgin olive oil

**PANZANELLA**  
focaccia croutons, cucumbers, tomatoes, red onion, bell peppers and fresh oregano

**SECOND COURSE**

**GRILLED SALMON**  
grilled salmon with roasted baby potatoes and crab-arugula salad

**PORK PICATTA**  
pork loin with sautéed zucchini and a lemon caper sauce

**RISOTTO ARRABBIATA**  
risotto with shrimp and spicy tomato sauce

**PENNE**  
penne with tomato, garlic, crushed red pepper, ricotta, and pecorino

**SPAGHETTI PUTTANESCA**  
spaghetti with tomato, onion, anchovy, capers, and garlic

**SPAGHETTI & MEATBALLS**  
spaghetti with house-made meatballs, tomato sauce, and parmigiano

**BUCATINI ALL'AMATRICIANNA**  
bucatini pasta with guanciale, tomato, chilies, and pecorino

**CHICKEN PARMIGIANO**  
breaded chicken breast with mozzarella; over spaghetti with tomato basil sauce

**BEEF STEAK**  
grilled teres-major beef steak, roasted baby potatoes, and broccoli rapa

**STUFFED SHELLS**  
shell shaped pasta stuffed with spinach, mozzarella, ricotta, and parmigiano; in tomato basil sauce

**THIRD COURSE**

**TIRAMISU**  
coffee, mascarpone, brandy & ladyfingers

**GELATO**  
daily selections of italian ice cream

**CHOCOLATE BUDINO**  
warm chocolate cake with vanilla gelato

**PANNA COTTA**  
northern italian creamy custard



**THREE COURSE - \$45 per PERSON**

**Please Select Two Menu Items per Course**

**FIRST COURSE**

**SHRIMP SALAD**

shrimp, tomato, shaved fennel, mixed greens, and lemon vinaigrette

**BEET SALAD**

roasted beet salad with arugula, goat cheese, and red onion

**GARDEN SALAD**

garden greens with red onion, tomatoes, lemon, oil, and ricotta salata

**CHICK PEA SALAD**

chick peas with arugula, red onion, pancetta, with a roasted shallot-mint vinaigrette

**ROMAINE SALAD**

romaine lettuce with croutons, anchovy vinaigrette, and pecorino

**CAPRESE**

tomatoes, basil, fresh mozzarella, and extra virgin olive oil

**BIBB SALAD**

bibb lettuce, frisee, and gorgonzola cheese with a roasted apple vinaigrette

**PANZANELLA**

focaccia croutons, cucumbers, tomatoes, red onion, bell peppers and fresh oregano

**SECOND COURSE**

**ALASKAN HALIBUT**

pan roasted halibut with grilled asparagus, grapefruit, and fresh basil

**SCALLOPS**

pan seared sea scallops with peas, sweet onion, mint, lemon, and pancetta

**FRA-DIAVOLO**

linguine with a choice of shrimp or scallops, and spicy tomato sauce

**GRILLED SALMON**

grilled salmon with roasted baby potatoes and crab-arugula salad

**CHICKEN BREAST**

pan roasted chicken breast stuffed with pine nuts, spinach, and ricotta; with grilled asparagus

**NEW YORK STRIP**

pan seared 12 oz new york strip with roasted fingerling potatoes, grilled scallions, extra virgin olive oil and lemon

**THIRD COURSE**

**TIRAMISU**

coffee, mascarpone, brandy & ladyfingers

**GELATO**

daily selections of italian ice cream

**CHOCOLATE BUDINO**

warm chocolate cake with vanilla gelato

**PANNA COTTA**

northern italian creamy custard