



Menu 3

ANTIPASTI -SERVED FAMILY STYLE

Fried Calamari

Lightly breaded fried calamari, seasoned and accompanied by our own special dressing of sun-dried tomatoes, garlic and mayonnaise

Antipasto Platter

Italian meats, cheeses, olives, grilled vegetables

INSALATA

Mixed Greens

Seasonal field greens, tomatoes, cucumbers, balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce tossed with our own Caesar dressing and freshly baked croutons

PIATTI PRINCIPALI

Spinach and Cheese Ravioli

Half moon ravioli, stuffed with spinach and ricotta cheese, sautéed with shallots and sun-dried tomatoes in a light cream sauce

Pollo Piccata

Chicken breast sautéed with capers and white wine in a lemon butter sauce

New York Strip Steak

New York strip steak brushed with olive oil and fresh herbs and grilled over the wood fire. 14oz.

Fresh Fish of the Day

A Premium White Fish

DOLCI

Valentino

Belgian chocolate cup filled with brandy, whipped cream and chocolate and served over homemade raspberry sauce

Tiramisu

Ladyfingers dipped in espresso and liqueurs, layered with mascarpone cheese and zabaglione sauce

Bevande

Coffee, tea or soda

\$59.00 per person

Prices are exclusive of alcoholic beverages, 7.5% sales tax and 18% gratuity