

COURSE ONE

ANTIPASTO

PICK TWO ITEMS FROM
THE ANTIPASTO BAR

- Caprese Salad
- Tomato Cucumber Salad
- Seafood Salad
- Fresh Melon
- Roasted Beets & Gorgonzola
- Mixed Mediterranean Olives
- Broccoli Rabe
- Amalfi Style Zucchini
- Grilled Eggplant
- Cappelatina
- Pepperonata
- Roasted Bell Peppers
- Marinated Wild Mushrooms
- Asparagus w/ Egg & Cheese
- Roasted Cauliflower
- Meatballs in Marinara
- Homemade Sausage
- with Caramelized Peppers & Onions
- Mussels in Broth

COURSE TWO FOR \$20.17

ENTREE

PETITE FILET OF BEEF
mushroom risotto, grilled asparagus

STUFFED SHRIMP SCAMPI
crab stuffed, spaghetti scampi, lobster sauce

EGGPLANT LASAGNA
layers of eggplant, zucchini, squash & ricotta

BRAISED PORK SHOULDER
homemade macaroncini

ROAST DUCK
five spice honey roasted duck breast, duck confit hash,
braised kale

...OR COURSE TWO FOR \$30.17

VEAL TENDERLOIN MEDALLIONS
parsnip mashed potatoes, grilled vegetables, demi glace

PAN-SEARED SEA BASS
cous cous, roasted vegetables

LAMB CHOPS PORTERHOUSE
creamy polenta, spinach, caramelized onions

COURSE THREE
DESSERT

CANNOLI
STUFFED
SFINGE

HOMEMADE
RASPBERRY
CROSTADA

SALTED
CARAMEL
BUDINO

**20.17 Wine
Bottle Specials**

Santa Cristina Pinot Grigio: yellow apples, fruity aroma
Santa Cristina Red Blend: cherries, red berries & balsamic