



Lunch

First Course, choice of:

Carciofi Salid

Melanzane alla Parmigiana

Bucatini Cacio E Pepe

Butternut Squash Soup

Main course, choice of:

Fettuccine Ai Funghi

Homemade fettuccini, with mixed mushrooms, fresh parsley, garlic and oil.

Branzino alle Mandorle

Seabass with almonds in lemon sauce

Pollo Paillard

Grilled Pounded Brest of chicken,
topped with a tri color salad

Vitello Martini

Sautéed veal encrusted in parmigiano in lemon white wine sauce

Dessert, choice of:

Italian Cheesecake

Tiramisu

Spolverato di Cioccolata

Dessert will be served with a choice of coffee or tea

\$22.95



DINNER

First Course, choice of:

- Insalata Cesare**
- Melanzane alla Parmigiana**
- Butternut Squash Soup**
- Orecchiette Alle Rape**
- Agnolotti Ai Quattro Formaggi**

Main course, choice of:

- Pappardelle alla Bolognese**
Homemade hand-cut pasta, in a meat ragu.
- Branzino alle Mandorle**
Seabass with almonds in lemon sauce.
- Pollo Sorrentino**
Breast of chicken layered with prosciutto, eggplant and fontina cheese in light brown sauce.
- Vitello Martini**
Sautéed veal encrusted in parmigiano in lemon white wine sauce.
- Tagliata Di Manzo**
Grilled Flat Iron steak, herbs and olive oil, baby arugula, shaved parmigiano cheese, lemon dressing.

Dessert, choice of:

- Tiramisu**
- Italian Cheesecake**
- Spolverato di Cioccolata**

Dessert will be served with a choice of coffee or tea

\$32.95