



Sit-down menu \$60 per person.

Appetizer

Avocado & Beets Tartar Salad

Roasted beets with avocado over baby arugula with extra virgin oil topped with crabmeat.

Buffalo Mozzarella & Tomatoes

Beefsteak tomatoes with sliced buffalo mozzarella served with sliced prosciutto di parma and fresh basil in extra virgin oil.

Arugula and Endive Salad

Shaved ricotta salata, lemon and olive oil dressing.

BETWEEN

Soup of the Day

Shrimp Biscuit Chowder

Pasta Choice

Rigatoni Bolognese

Served with homemade meat sauce, fresh basil and shredded ricotta salata with a touch of truffle oil

Penne Marinara

Penne pasta with classic marinara sauce and fresh basil.

MAIN COURSE

Meat

Grilled Filet Mignon Al Barolo

Grilled filet mignon accompanied with potatoes, string bean with barolo reduction sauce and sprinkled with gorgonzola sauce.

Scallopini Toscano

With julienne prosciutto, asparagus, oyster mushrooms and white wine sauce with a touch of truffle oil. \$28

Rack of lamb

Grilled rack of lamb marinated on fresh herb served on cognac sauce accompanied with asparagus and potatoes.

Branzino

Filet of fish sauteed with chopped lobster tail, sundried tomatoes and lobster fume sauce served over sauteed spinach.

Chicken Parmigiana Classic

Served with fresh, mixed vegetables.

Dessert

House Special

*American coffee, espresso, cappuccino, assorted teas.
A perfect ending, a glass of champagne*

