



Sit down menu \$55 per person.

Appetizer Choices

Maryland Crab Cake

Baby crab cakes served with avocado salad, house dressing topped with micro salad.

Riviera Salad

With arugula, pistachios, white beans, radishes, grape tomatoes and Italian dressing topped with shaved parmesan cheese.

Burrata Mozzarella

Burrata wrapped with prosciutto di parma, caramelized figs, sprinkled with extra virgin oil and figs balsamic reduction.

Soup of the Day

Puree Asparagus

Pasta Choices

Lobster Ravioli

Homemade pasta with lobster meat, roasted grape tomatoes, pine-nuts and light pink brandy sauce.

Penne Marinara

Penne pasta with classic marinara sauce and fresh basil.

Meat Choices

Grilled Filet Mignon Al Barolo

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

Breast of Duck

Roasted breast of duck with raspberry reduction sauce accompanied with roasted potatoes and sauteed asparagus.

Roasted Rack of Lamb

Served with fresh mint and cognac sauce over green peas, corn, spinach and mixed pancetta bits accompanied with red potatoes.

Branzino

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

Chicken Parmigiana Classic

Served with fresh, mixed vegetables.

Dessert

House Special

American coffee, espresso, cappuccino, assorted teas.