



Sit-down menu \$60 per person.

Appetizer

Stuffed Half Lobster Tail

Served with jumbo crab meat with a touch of lemon white wine sauce over mixed vegetable salad.

Seafood Salad

Shrimps, scallops, octopus, clams, calamari, sliced celery and lemon extra virgin oil with sprinkled with chopped Italian parsley.

Fennel and Orange Salad

Organic arugula with fresh sliced oranges, fennel and raspberries served with orange dressing.

BETWEEN

Choice

Soup of the Day

Lobster Bisque

Smoked Mozzarella Ravioli

Homemade ravioli with porcini mushrooms sauce and a touch of cream.

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.

Seared Red Snapper

Seared filet of fish with lobster meat served with cognac sauce and light lobster sauce.

Grilled Baby Lamb

Marinated with fresh herbs, served with brandy and fresh mint sauce. Accompanied with potatoes and vegetables.

Veal Martino

Covered in flour and egg mixture and parmesan cheese. Pan fried and served with white wine sauce with a touch of lemon.

Chicken Parmigiana Classic

Served with fresh, mixed vegetables.

Dessert

House Special

American coffee, espresso, cappuccino, assorted teas.

