

APPETIZER

(choice of one)

Arancini

Crispy Risotto balls, Fontina cheese, aged Pecorino, Pomodoro sauce, fresh herbs.

Calamari Fritti alla Mediterranea

Lightly fried squid, pepperoncini peppers, cherry tomatoes, artichokes, capers, Sicilian olives, feta cheese and tossed in a lemon butter sauce.

Lobster Bisque

Finished with dry Sherry.

SALAD

(choice of one)

Insalata Cesare

Romaine Lettuce, parmigiano reggiano, croutons, Caesar dressing.

Insalata Della Casa

Artisan mix greens, cherry tomato, aged Pecorino, house vinaigrette.

ENTRÉE

(choice of one)

Pappardelle Bolognese

Pappardelle pasta, old world Bolognese sauce, Parmesan, fresh basil.

Pollo Avanti

Parmesan-panko crusted chicken breast, shallots, garlic, basil, capers, roasted tomatoes, white wine lemon-butter sauce, herb roasted red potatoes, and broccolini.

Branzino

Grilled Mediterranean Sea bass, artichoke, oven roasted tomato, sautéed baby spinach, Italian olives, toasted sunchoke, lemon butter sauce.

Veal Osso Bucco

Veal shank slowly braised with white wine, tomato broth and fresh herbs, served over risotto.

DESSERT

(choice of one)

Limoncello Cannoli

Pastry shell filled with a sweet, creamy mixture of ricotta cheese infused with Limoncello and chocolate chips.

Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cheese; topped with an Italian cream and chocolate shavings.

\$75 per person, not including tax or gratuity. This is a prix-fixé menu event with per person 4-course dinner package pricing and cannot be split. Other items normally offered on our regular dinner menu will not be available during this event. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.