



August 5-10 & 12-17

3-Course Menu

Please select one item from each course

Starters:

Eggplant Rollatini

Thinly sliced eggplant rolled with veal and mozzarella risotto, baked with marinara sauce

Polpette al Forno

Traditional Italian style meatballs baked with a rich tomato sauce and mozzarella

Classic Caesar Salad

Romaine hearts, croutons, shaved parmesan

Entrees:

Mezzi Rigatoni Bolognese

Pasta tubes tossed with a decadent three meat ragu slowly braised in red wine and San Marzano tomato

Roasted Vegetable & Smoked Scamorza Ravioli

Wild Mushrooms and Cream Sauce

Sirloin Steak Tips

Pan roasted with peppers and onions, served with a creamy cheese risotto

Atlantic Salmon

Served with sweet pea mashed potato and Sicilian style caponata

Dessert:

Bread Pudding al la Mode, Molten Chocolate Cake, Classic Cannoli

Lunch \$20 per person, plus tax & service

Dinner \$38 per person, plus tax & service