



March 3-8 & 10-15

3-Course Menu

Please select one item from each course

Starters:

Tagliere Misto

Fine imported Charcuteries, Olives, Roasted Peppers, and Grilled Artichokes

Mussels Impepata

Cape Mussels steamed with garlic, White Wine and black ground pepper

Classic Caesar Salad

Romaine hearts, Croutons, Shaved Parmesan

Entrees:

Gnocchi Bolognese

Homemade Potato Dumplings tossed with a Decadent Three Meat Ragu

Chicken Porchettato

Tender Breast filets rolled with Bacon and Asparagus, lemon Risotto

Three Cheese Ravioli

Creamy Vodka and Mushrooms Sauce

Beef Bourguignon

Cubed Chuck Meat slowly braised in Tomato and Red Wine with Carrots, Potatoes and Mushrooms

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