

TUSCAN

\$55/PERSON

TO SHARE

BRUSCHETTA FUNGHI

Toasted Italian bread, basil oil, oven roasted mushrooms, taleggio cheese

FIRST COURSE *choice of:*

INSALATA ROMA

Mixed greens, chèvre, roasted red peppers, roasted walnuts, balsamic vinaigrette

INSALATA GORGONZOLA

Arugula, pear, gorgonzola, candied pecans, red wine mustard dressing

ZUPPA DEL GIORNO

Our house made soup of the day

SECOND COURSE *choice of:*

ATLANTIC SALMON

Seared Atlantic salmon, roasted potatoes, seasonal vegetables, lemon caper aioli

LINGUINI DI MARE

Shrimp, sea scallops, mussels, calamari, light olive oil tomato sauce

STEAK & GNOCCHI

8 oz striploin served with gnocchi del giorno & arugula

VEAL SCALOPPINE

Veal scaloppine, capers, lemon white wine sauce, with roasted potatoes & seasonal vegetables

POLLO CON ASIAGO

Chicken breast filled with spinach, caramelized onions & asiago cheese, honey mustard cream sauce, mashed potatoes & seasonal vegetables

DESSERT

brewed coffee, tea + dessert - additional 9.95

cappuccino, espresso, latte + dessert - additional 12.75

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISÙ

Layers of coffee & liqueur soaked biscuits, mascarpone cheese

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze

ROMA

\$42/PERSON

TO SHARE

BRUSCHETTA

Italian bread toasted with olive oil, garlic, tomatoes, basil

FIRST COURSE *choice of:*

INSALATA CESARE

Crisp romaine, creamy caesar dressing, parmesan, croutons

INSALATA ROMA

Mixed greens, chèvre, roasted red peppers, roasted walnuts, balsamic vinaigrette

SECOND COURSE *choice of:*

ATLANTIC SALMON

Seared Atlantic salmon, roasted potatoes, seasonal vegetables, lemon caper aioli

VEAL SCALOPPINE

Veal scaloppine, capers, lemon white wine sauce, with roasted potatoes & seasonal vegetables

CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, roasted potatoes & seasonal vegetables

PENNE CAPRI

Penne, grilled chicken, mushrooms, spinach, cherry tomatoes, garlic, grana padano

FIG PIZZA

Warm prosciutto, honey figs, mascarpone, shaved grana padano, arugula

DESSERT

brewed coffee, tea + dessert - additional 9.95

cappuccino, espresso, latte + dessert - additional 12.75

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISÙ

Layers of coffee & liqueur soaked biscuits, mascarpone cheese

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze

NAPOLI

\$32/PERSON

FIRST COURSE *choice of:*

INSALATA MISTA

Mixed greens, tomatoes, cucumber, balsamic dressing

INSALATA CESARE

Crisp romaine, creamy caesar dressing, parmesan, croutons

SECOND COURSE *choice of:*

FETTUCCINE ALFREDO

White wine, cream & butter sauce, fresh parmesan

RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato & braised beef sauce

CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, roasted potatoes & seasonal vegetables

PIZZA PESTO E MOZZARELLA FRESCA

Pesto, fresh mozzarella, oven roasted tomatoes

PIZZA PEPPERONI

Tomato sauce, mozzarella, cured pepperoni

DESSERT

brewed coffee, tea + dessert - additional 9.95

cappuccino, espresso, latte + dessert - additional 12.75

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISÙ

Layers of coffee & liqueur soaked biscuits, mascarpone cheese

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze