


# PREMIUM SET MENU

## BRUSCHETTA & BREAD for the table

Bruschetta topped with fresh tomatoes, basil, red onions and extra virgin olive oil & our warm baguette with olive oil & balsamic

## FIRST

### ARANCINI

Two arborio rice balls filled with mushroom & parmesan deep fried then finished with grated pecorino, served with marinara sauce *\*ask your server for plant based option* 

### SHRIMP COCKTAIL

Served with lemon & cocktail sauce

### ITALIAN MEATBALLS

Two house-made meatballs in pomodoro sauce with fresh Italian herbs, ricotta & basil

### ANTIPASTO

Grana Padano, Asiago, salami, prosciutto, olives

## SECOND

### CAESAR SALAD

Crisp romaine, creamy Caesar dressing, parmesan & croutons

### MISTA SALAD

Mixed greens, tomatoes, cucumber with a white balsamic honey vinaigrette

### BEET SALAD

Beets, arugula, goat's cheese with a balsamic vinaigrette

### AVOCADO CAESAR

Crispy romaine with an avocado, cashew, lemon based dressing topped with our own plant-based parmesan *\*contains nuts*

## ENTREE

### BUTTERNUT SQUASH RAVIOLI

Ricotta & squash filled ravioli in a parmesan, squash cream sauce, wilted spinach, crispy sage (vegetarian)

### PENNE FUNGHI E CARNE

Penne with beef tenderloin tips, mushrooms, peppercorn cream sauce

### SALMON

Grilled Atlantic salmon, fingerling potatoes, seasonal vegetables & lemon caper aioli

### CHICKEN ASIAGO

Chicken breast stuffed with asiago, spinach & caramelized onions with garlic mash, seasonal vegetables & honey mustard cream sauce

### VEGAN RIGATONI SALSICCIA

Tomato sauce, pinto bean fennel sausage, baby kale, finished with cashew cream sauce *\*contains nuts*

## DESSERT

### SEASONAL CHEESECAKE

Please ask your server

### TIRAMISÙ

House-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese

### CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing *\*contains nuts*

### SORBET

Please ask your server