

THREE COURSE DINNER

Choose an appetizer...

Soup of the day

Salad with house dressing

Choose an entree...

Penna alla Vodka

Penna pasta served in a vodka cream sauce.

Rigatoni Bolognese

Rigatoni pasta with house bolognese style meat sauce.

Petto di Pollo Rollato

Roasted and breaded chicken stuffed with asiago, prosciutto, roasted red peppers, spinach, asperagus, mushrooms and herbs. Cut into wheels and finished in a delicate cream sauce.

Chicken Cacciatore

Roasted chicken in a tomato and red wine reduction sauce with mushrooms, peppers, onions and herbs served over spaghetti.

Filetto di Salmone

Wild caught atlantic salmon filet, pan seared and broiled. Topped in a grain Dijon mustard sauce with a touch of cream served with chef's choice of vegetables.

Pasta Primavera **Vegetarian

Zucchini, mushrooms, onions, peas, asperagus, and brocolli served over chef's choice of pasta in a light garlic marinara sauce.

Sicilian Carbonara

Eggyolk pasta served with diced onions, mushrooms, peas and pancetta served in a cream sauce with a touch of garlic, dusted with pecorino romano cheese.

+ADD

Meatballs or Sausage \$4.00

Chicken \$6.00

Shrimp \$8.00

Choose a dessert...

Cannoli

Tiramisu

Gelato