

Menu Option Two \$55 a Person

Excludes Tax and Gratuity

Antipasto Served Individually

~Burricotta~

Grilled rustic ciabatta, burricota, artichoke, raisins, basil pesto, pecorino cheese and pistachios

~Mozzarella Caprese~

Vine ripened tomatoes, fresh mozzarella, basil and virgin olive oil

Insalata

~Insalata Di Spinaci~

Baby spinach salad tossed with toasted almonds, orange segments and goat cheese with raspberry vinaigrette

Choice of Entrée

~Saltimbocca di Pollo~

Chicken breast with Parma prosciutto, sage and fontina in a chardonnay sauce, served with Parisian vegetables

~Cappelletti di Zucca~

Ravioli filled with butternut squash, walnuts and parmesan in a marinara velluta sauce

~Cioppinno~

Tuscan seafood stew with clams, halibut, calamari, seabass, salmon and shrimp simmered in a savory broth with roasted garlic, fresh tomatoes, basil and parsley

~Scaloppine ai Porcini~

Veal scaloppine sautéed with wild mushrooms in a marsala wine sauce; served with roasted potatoes

~Linguine Vongole~

Linguine pasta tossed with roasted garlic and Manila clams in a pinot grigio wine sauce

Il Dolce

~Cheesecake con Mirtilli~

Freshly made individual cheesecakes with blueberry sauce, blueberries and lemon cream; topped with a Florentine cookie