

Menu Option Three \$62 per Person
Excludes Tax and Gratuity

Antipasto Plate Served Individually

~Mozzarella Caprese~

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

~Charcuterie~

Speck, Mortadella, Finocchiona salami, feline salami and bresaola

La Insalata

~Cappuccina con le Noci Croccanti~

Butter lettuce, red onion, shaved pecorino cheese, squash, crispy pancetta and toasted walnuts; tossed with a lemon vinaigrette

Choice of Entree

~Gallinella ai Funghi di Bosco~

Chicken breast with fresh porcini and wild mushrooms in a Marsala wine sauce;
served with roasted potatoes

~Filetto Al Vin Santo~

8 oz. Angus filet served medium rare with pearl onion; drizzled with a red wine sauce;
served with roasted potatoes

~Saltimbocca all Romana~

Veal scaloppine with Parma prosciutto, sage, fontina cheese and finished with a
chardonnay wine sauce; served with parisienne vegetables

~Spaghetti Aragosta~

Maine lobster tail on a bed of spaghetti with fresh marinara and basil

~Mezzelune con Porcini~

Freshly made half-moon shaped ravioli filled with roasted porcini mushrooms, ricotta &
parmesan cheese in a fresh herb cream sauce

Il Dolce Choice Of

~Cheesecake con Mirtilli~

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

~Coconut Panna Cotta~

Freshly made coconut panna cotta with a citrus saffron sauce with orange and lemon segments