

Option Four \$69 per Person
Excludes Tax and Gratuity

L'Antipasto Served Individually

~Burrata e Prosciutto~

Fresh burrata cheese drizzled with balsamic reduction and served over Parma prosciutto, arugula and red and yellow beets

La Insalata

~Insalata di Pere~

Field green salad, fresh pears, gorgonzola and toasted walnuts; tossed in a champagne vinaigrette

L'entrée Choice Of...

~Branzino con Tagliatelle~

Chilean seabass pan seared with mussels and tomatoes on a bed of tagliatelle pasta

~Filetto Al Marsala~

8 oz. Angus filet served medium rare with a wild mushroom marsala sauce;
served with roasted potatoes

~Saltimbocca di Pollo~

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

~Melanzane alla Parmigiana~

Pan fried eggplant layered with parmesan, basil, provolone and house marinara

~Scampi Fradivolo~

Pan seared prawns with fresh tomatoes and garlic in a spicy marinara wine sauce;
tossed with spaghetti

Il Dolce Choice of...

~Hazelnut cake~

Freshly made hazelnut cake covered in chocolate on a bed of housemade caramel sauce

~Cheesecake con Mirtilli~

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