

**Menu Option Five \$75
(Excludes Tax and Gratuity)**

**L'Antipasto Duo Plate Of
~Melanzane alla Parmigiana~**

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

~Polenta e Cantarelli~

Soft polenta with gorgonzola, chanterelle and porcini mushrooms, pancetta, chardonnay wine sauce; finished with truffle oil

**La Insalata
~Insalatona~**

Chopped salad with Romaine, fresh spinach, cucumbers, mortadella, finocchiona salami, Italian ham, gorgonzola, avocado, roasted bell peppers, cherry tomatoes and boiled egg; finished with a garlic Caesar dressing

**L'entrée Choice Of...
~Filetto Al Vin Santo~**

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

Upgrade to Prime Steak for \$8 more for a total of \$83 a person

~Branzino con Tagliatelle~

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

~Agnello alla Griglia~

Grilled Colorado lamb chops with fresh herbs and extra virgin olive oil over Parisian vegetables

~Spaghetti Aragosta~

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

~Medaglioni di Pollo~

Chicken breast medallions rolled with Parma prosciutto, provolone and asparagus over chardonnay wine sauce; served with vegetables

~Cappelletti di Zucca~

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

**Il Dolce Choice of...
~Hazelnut cake~**

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

~Cheesecake con Mirilli~

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
Accompanied with orange and lemon segments