

# \$36.95 PER PERSON

# **First Course**

Choice Of

## **BURRATA MOZZARELLA**

layered eggplant, cherry tomato emulsion, basil pesto

# FRITTO DI CALAMARI E ZUCCHINI

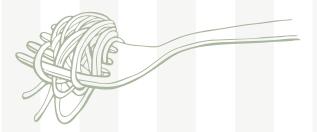
fried calamari / zucchini served with spicy marinara

# INVOLTINI DI MELANZANE

stuffed eggplant with spinach ricotta and mozzarella cheese, topped with tomato sauce

#### LA PASTAIA

Arugula, fennel, avocado, cherry tomatoes, caramelized walnuts, balsamic dressing



# **Third Course**

Choice Of:

LIMONCELLO CAKE CANNOLI

# **Second Course**

Choice Of:

#### **PAPPARDELLE**

ribbon pasta, short rib ragu, and parmesan cheese

## FETTUCCINE MEDITERRANEO

Fresh seafood, clams, and shrimp, light marinara sauce. +\$6

#### CAVATELLI SALSICCIA

Italian sausage, roasted tomato, broccoli, garlic, olive oil, parmesan cheese

## RAVIOLI AI CARCIOFI

spinach pasta stuffed with artichoke heart, mascarpone cheese, cream parmesan sauce

#### SALMONE

grilled fresh atlantic over asparagus, chef's famous potato, capers, olives lemon butter sauce

#### POLLO SALTINBOCCA

Organic chicken breast topped with spinach, prosciutto, mozzarella, white wine sauce

## FILETTO DI MANZO +10

8oz filet mignon six peppercorn brandy sauce Wild Shrimp Scampi +14

