

LIVE ENTERTAINMENT
7 NIGHTS A WEEK

\$49 PER PERSON

ANTIPASTI CHOOSE ONE

MEATBALLS NAPOLI

Homemade Braised Wagyu Meatballs, Mascarpone Mashed Potatoes, Veal Demi Glace

TRUFFLE MUSHROOM RISOTTO

Arborio Rice, Cream, Wild Mushrooms, Sweet Peas, Parmesan

STONE FRUIT PANZANELLA

Heirloom Tomatoes, Peaches, Grape Tomatoes, Spring Mix, Burrata Cheese, Honey, Candied Walnut Dust, Champagne Vinaigrette

LOBSTER ARANCINI

Handmade Fried Arborio Rice Balls, Lobster Meat, Saffron Leek Cream Sauce

CAPRESE

Fiore de Latte, Heirloom Tomatoes, Watermelon Radish, Pesto, Balsamic Reduction

SECONDI CHOOSE ONE

BRAISED SHORT RIB GNOCCHI

Cabernet Braised Beef Short Rib, Wild Mushrooms, Parsnip, Butternut Squash, Potato Dumping

SHRIMP FRA DIAVOLO

Sautéed Shrimps, Heirloom Grape Tomatoes, Saffron Leek Sauce, Italian Black Kale, Lemon, Calabrian Chili, Tagliatelle

LOBSTER CARBONARA

Lobster Meat, Panchetta, Wild Mushrooms, Parmesan, Cream, Spaghetti

FILETTO + 12 Maine Lobster Tail + 28

Angus Choice Tenderloin, Marscapone Whipped Potatoes, Broccoli, Heirloom Baby Carrots, Demi-Glace

CHILEAN SALMON

Baked Chilean Salmon, Spinach, Fried Polenta, Lemon Beurre Blanc

LAMB CHOPS

6 Lamb Chops, Marscapone Polenta, Arugula Salad, Balsamic Glaze, EVOO

DOLCE CHOOSE ONE

TIRAMISU

Layered Vanilla Cake, Mascarpone Mousse, Espresso, Vanilla Chantilly

CHEESECAKE

Graham Cracker Crust, Vanilla Cheesecake, Seasonal Berry Compote