

#### 3-COURSE PRIX-FIXE STYLE

Appetizer + Main Course + Dessert & Coffee

## APPETIZER

Choice of One

#### CALAMARI FRITTI

Deep fried calamari, served with marinara sauce and pepperoncini.

# INSALATA DI FINOCCHIO

Baby arugula, shaved fennel, mango, dried cranberries, toasted almonds, stilton cheese, fennel-mango dressing.

#### EGGPLANT ROLLATINI

Sliced and fried eggplant, stuffed with ricotta, spinach & prosciutto, served over vodka sauce and melted parmesan.

#### RAVIOLI TARTUFO

Four cheese stuffed ravioli, asparagus, white mushroom, Truffle Butter Sauce.

#### PENNE VODKA

Light creamy sauce made of vodka reduction, tomatoes and cream.

#### RIGATONI BOLOGNESE

Homemade veal meat ragú with cream.

Please let your server know regarding any allergies and/or food restrictions 20% Gratuity will be included on the check



**OPTION 1** | Choice of One | \$59

#### POLLO MARTINI

Parmesan crusted chicken breast, peppadew peppers, capers, mashed potatoes, lemon white wine sauce.

# FILET SOLE OREGANATA

Broiled Filet of Sole breadcrumbs, lemon butter sauce, sautéed spinach.

#### POLLO PARMIGIANA

Breaded and pan-fried chicken cutlet, linguine pasta with vodka sauce and parmesan cheese.

#### PORK OSSO BUCCO

Braised Pork Foreshank, vegetable ragù over gnocchi Alfredo.

## **OPTION 2** | Choice of One | \$69

#### VEAL SORRENTINO

Pan-fried veal, fried eggplant, prosciutto, mozzarella, green peas, mashed potatoes, marsala brown sauce.

#### SHRIMP GRANCCHIO

Baked Jumbo Shrimp stuffed with crabmeat, sautéed spinach, garlic lemon white wine sauce.

#### BRANZINO LIVORNESE

Branzino filet, Bay Scallops, calamari, capers, olives, onions, tomato basil sauce, mashed potatoes.

### **OPTION 3** | Choice of One | \$79

#### LAMB CHOPS

Grilled Lamb Chops encrusted with pistachio crumbs, fig reduction, roasted potatoes, creamed spinach.

#### CHILFAN SFA BASS

Pan-seared Sea Bass, clams, mussels, shrimps, herbs, mashed potatoes, citrus sauce.

#### SHORT RIBS

Braised Beef Short Ribs, red wine ragù, saffron risotto.

# DESSERT Choice of One



#### TIRAMISU

Mascarpone, lady fingers soaked in espresso, topped with cocoa powder, cinnamon and chocolate chips.

#### **TARTUFO**

Vanilla and Chocolate ice cream, cherry, almonds, covered by a chocolate shell.

#### **CANNOLI**

Fried pastry dough, filled with sweet ricotta cream and chocolate chips.

#### ITALIAN CHEESECAKE

Baked Cheesecake made of ricotta cheese.



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