

\$49 PER PERSON



FIRST COURSE

PLEASE CHOOSE ONE

CAESAR SALAD

ROMAINE, PARMIGIANO, CRUNCHY CIABATTA, FERRARI'S CAESAR DRESSING

ZUPPA PASTA E FAGIOLI

CANNELLINI BEANS, MACARONI, AND VEGETABLES

CROSTINI WITH BRUSCHETTA

CROSTINI BREAD, FRESH MOZZARELLA, TOMATOES, BASIL, OLIVE OIL, MIXED GREENS

SECOND COURSE

PLEASE CHOOSE ONE

VEAL CANNELLONI

SLOW-ROASTED VEAL, CREPES, SPINACH, TOMATOES, CREAM SAUCE, PARMIGIANO

SCAMPI PARMIGIANA

*SHRIMP, SAUTEED IN OLIVE OIL, GARLIC, MUSHROOMS, TOPPED WITH
MOZZARELLA, BAKED UNTIL GOLDEN BROWN*

SPAGHETTI BOLOGNESE

FILET MIGNON & PORK BOLOGNESE SAUCE, SPAGHETTI, PARMIGIANO

POLLO VALDOSTANA

PAN-SEARED CHICKEN BREAST, HAM, MOZZARELLA, MUSHROOM CREAM SAUCE

DOLCE

PLEASE CHOOSE ONE

PROFITEROLES

FOUR CREAM-FILLED PASTRIES, DIPPED IN CHOCOLATE SAUCE

CANNOLI RICOTTA CHEESE

WITH CHOCOLATE CHIPS

FERRARI'S TIRAMISU

*SPONGE CAKE, ESPRESSO, AMARETTO LIQUEUR, MASCARPONE CREAM, BELGIAN
CHOCOLATE SHAVINGS*

*Please be advised that there is a risk in consuming raw or undercooked proteins.

We regretfully decline substitutions. Plates may not be split. The menu is charged per person. A gratuity of 18% will be applied to parties of 6 or more.

IN THE KITCHEN: Executive Chef, Francesco Secchi; Chef, Armando Yanez

\$99 PER PERSON



FIRST COURSE

PLEASE CHOOSE ONE

CAPRESE SALAD

BURRATA MOZZARELLA, FRESH TOMATO-SERVED WITH AGED 25YR BALSAMIC OF MODENA

INSALATA DEL BOSCO

MIXED GREENS, PEARS, GORGONZOLA, CARAMELIZED PECANS, PORT WINE VINAIGRETTE

BEEF CARPACCIO

AGED, CURED FILET MIGNON, CAPERS, HAZELNUTS, ONIONS, SUNDRIED TOMATOES

CRAB CLAWS "ALLA RUSSA"

CRAB CLAWS, VODKA, HEAVY CREAM, PARMIGIANO

SECOND COURSE

PLEASE CHOOSE ONE

CHILEAN SEA BASS

SEA BASS ROASTED IN THE WOOD-BURNING OVEN, TOPPED WITH LUMP CRAB MEAT, EXTRA VIRGIN OLIVE OIL

PAIARDA MODENESE

FILET MIGNON, AGED BALSAMIC DI MODENA, ITALIAN HERBS, SERVED WITH GNOCCHI DELLA MAMMA

LOBSTER THERMIDOR

FRESH LOBSTER, SAUTEED WITH ITALIAN HERBS, MUSHROOMS, FRESH CREAM, PARMIGIANO, BAKED

VEAL OSSO BUCO

VEAL, BRAISED FOR FIVE HOURS, FRESH VEGETABLES, SERVED WITH RISOTTO MILANESE

DOLCE

PLEASE CHOOSE ONE

DEBBIE'S CHEESECAKE

ITALIAN-STYLE CHEESECAKE, FRESH BERRIES, MANGO PUREE

CHERRIES JUBILEE ALLA FRANCESCO

CHERRIES, BROWN SUGAR, BUTTER, DARK RUM & BRANDY, SERVED WITH VANILLA ICE CREAM

FERRARI'S TIRAMISU

SPONGE CAKE, ESPRESSO, AMARETTO LIQUEUR, MASCARPONE CREAM, BELGIAN CHOCOLATE SHAVINGS

*Please be advised that there is a risk in consuming raw or undercooked proteins.

We regretfully decline substitutions. Plates may not be split. The menu is charged per person. A gratuity of 18% will be applied to parties of 6 or more.

IN THE KITCHEN: Executive Chef, Francesco Secchi; Chef, Armando Yanez