

APPETIZERS – CHOICE OF:

- Jumbo shrimps sautéed in garlic, extra virgin olive oil and fresh herbs served with toasted Italian bread
- Filet mignon, carpaccio, Barbera red wine reduction, shaved parmigiano cheese and cherry capers
- Fennel salad with sliced oranges and pistachios
- Pan-seared sea scallops over cauliflower velvet purée
(Additional \$9.00)
- Burrata over 24-month-aged prosciutto crudo di parma topped with Italian porcini mushrooms and white truffle oil
(Additional \$14.00)

MAIN COURSE – CHOICE OF:

- Homemade tagliatelle pasta in pesto sauce with fresh shrimps
- Montauk swordfish grilled and served in white wine sauce with shallots, garlic, green olives, touch of saffron and side of mashed potatoes
- Iberian young pork chop stuffed with smoked fontina cheese and prosciutto cotto, roasted and topped with white wine, fresh herb reduction and side of soft polenta
- Milanese-style veal chop topped with arugula, red onions, cherry tomatoes and salad
(Additional \$16.00)
- Whole lobster over mixed seafood (mussels, clams, shrimps, scallops) in white wine, light tomato sauce and touch of spice
(Additional \$25.00)

DESSERT – CHOICE OF:

- Homemade tiramisu
- Homemade panna cotta
- Homemade chocolate brownie topped with vanilla gelato