

IL LUOGO



NOVEMBER 2 - 9

\$46 THREE COURSE DINNER

SATURDAY - SERVED UNTIL 7:00 PM ONLY

First Course

CRISPY FRIED CALAMARI

ROASTED BEET SALAD

CAESAR SALAD

MOZZARELLA CAPRESE

LOBSTER BISQUE

EGGPLANT TOWER -

GRILLED EGGPLANT, MELTED MOZZARELLA, TOMATO, BASIL SAUCE

RISOTTO CROQUET OVER BOLOGNESE SAUCE

Second Course

SHORT RIBS OVER LEMON RISOTTO

PORK CHOP INFERNO - SWEET & HOT CHERRY PEPPERS

RAINBOW TROUT ALMONDINE

SALMON SENAPE

GNOCCHI AL PESTO - FRESH MOZZARELLA

ORECCHIETTE ALLA BARESE

EGGPLANT PARMIGIANA

CHICKEN OR VEAL FRANCHESE

CHICKEN OR VEAL PARMIGIANA

Third Course

DESSERT: THREE CHEF SELECTIONS

CURATED BY CHEF VICTOR