

IL LUOGO



\$46 THREE COURSE DINNER

SATURDAY - SERVED UNTIL 7:00 PM ONLY

First Course

MINI CRAB CAKES, QUATTRO FORMAGGI SAUCE
BABY ARTICHOKES, TEMPURA PINK AURORA SAUCE
CAESAR SALAD
MOZZARELLA CAPRESE
LOBSTER BISQUE
CRISPY FRIED CALAMARI
RISOTTO CROQUET OVER BOLOGNESE SAUCE

Second Course

SHELL STEAK - BORDELAISE SAUCE
PORK CHOP - GRANNY SMITH AUPOIVRE SAUCE
FILET OF SOLE OREGANATA
SALMON DIJONNAISE
LINGUINE - BROCCOLI RABE & SAUSAGE
CAVATELLI - SHORT RIBS RAGU
RAVIOLI AL FUNGHI - BRANDY MUSHROOM CREAM SAUCE
CHICKEN OR VEAL FRANCHESE
CHICKEN OR VEAL PARMIGIANA

Third Course

DESSERT: THREE CHEF SELECTIONS

CURATED BY CHEF VICTOR