



PRIX-FIXE MENU \$35.00 PER PERSON



ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM



CRISPY ARTICHOKE HEARTS

Fried to perfection in a white wine lemon sauce.

INSALATA CESARE

Romaine lettuce with classic dressing & croûtons.

MOZZARELLA DI BUFALA ALLA CAPRESE

Imported fresh buffalo mozzarella with tomatoes, roasted peppers & basil.

VONGOLE AL FORNO

Baked clams with seasoned bread crumbs, garlic, lemon & herbs.

PASTA FAGIOLI

Cannelloni beans with noodles in a light red sauce.

Entrées

FILET OF SOLE PICATTA

Pan seared filet of sole topped with lemon white wine sauce.

VITELLO FRANCHESE

Lightly battered, sautéed in lemon butter white wine.

PORK CHOP VALDOSTANA

Stuffed with prosciutto and cheese.

POLLO MARSALA

Boneless chicken sautéed with mushrooms in Marsala wine.

STUFFED RIGATONI BOLOGNESE

Homemade rigatoni stuffed with ricotta cheese topped with baby arugula & fresh mozzarella with meat sauce.

GAMBERI ALLA LINGUINE ZUCCHINI

Jumbo shrimp in a white wine garlic sauce.



CHEESECAKE • CHOCOLATE MOUSSE • TIRAMISU