

3 COURSE WINTER MENU

\$35 PER PERSON

APPETIZERS

(CHOOSE ONE)

ZUPPA DEL GIORNO

Please ask your Server for details on Our Delicious Soup of The Day

CAESAR SALAD

Romaine Lettuce and Croutons in a Creamy Garlic Dressing with Grated Parmigiano

FRIED GOAT CHEESE

Panko Crusted Fried Goat Cheese, Roasted Red Pepper Puree, Diced Grilled Zucchini and House made Crostini

MUSSELS PERNOD

P.E.I. Mussels in a Creamy Leek Pernod Sauce

MAIN COURSE

(CHOOSE ONE)

CHICKEN ROULADE

Oven Baked Rolled Chicken Breast, stuffed with Sundried Tomatoe, Cream Cheese, Spinach, Mushrooms topped in a Fig Dijon Cream Sauce served with Seasonal Vegetables and Roasted Potatoes

SPAGHETTI SALCICCIA e RAPPINI

Spaghetti with Italian Sausage, Rappini, Red Onion, Kalamata Olives, Cherry Tomatoes, Garlic Olive Oil Garnished with Feta Cheese

BASA AL FORNO

Oven Baked Basa Lemon, Parsley & Pepper Seasoned topped with Baby Shrimp, Caper, Black Olives, Diced Tomatoe Salsa, drizzle of Basil Olive Oil served with Seasonal Vegetables and Roasted Potatoes

TENDERLOIN SPEZZATINO

Braised Beef Tenderloin and Carrot Stew on a Bed of Saffron Risotto

RISOTTO PRIVAVERA

Arborio Rice, Diced Seasonal Vegetables, White Wine Cream Sauce

DESSERT

(CHOOSE ONE)

HOMEMADE TIRAMISU

HOMEMADE CRÈME BRULEE