

Chef's Special Menu

Includes your choice of appetizer, main course and dessert.

\$39

Appetizers

Guazzetto di Cozze con la Bruschetta all'Aglio

Steamed Mussels in a Light Tomato Sauce served with Grilled Garlic Bread

Prosciutto San Daniele con Pere Arrosto e Germogli di Arugola

Imported San Daniele Prosciutto with Roasted Pear and Baby Arugula

Cappesante Arrosto con la Cipolla Dolce Confit e la Salsa all'Aragosta

Roasted Sea Scallops served with Sweet Onion Confit and Lobster Sauce

Insalata Mista di Campo con l'Aceto Balsamico di Modena

Baby Field Greens with Aged Balsamic Vinegar from Modena

Main Course

Pappardelle servite con Ragù alla Bolognese

Homemade Wide Ribbon Pasta tossed with Bolognese Style Veal Ragout

Flounder Arrosto con polpa di Granchio, Porri, Funghi Selvatici e la Salsa di Zafferano

Roasted Filet of Flounder served with Sautéed Jumbo Crab Meat, Leeks, Wild Mushrooms and Saffron Sauce

Petto di Pollo Arrosto servito con Funghi Selvatici, Cipolla Dolce Brasata, Salsa al Marsala

Marinated Farm Raised Chicken Breast on Wild Mushrooms, sautéed with Braised Onions
and served with Marsala Wine Sauce

Tagliata di Manzo alla Griglia con Spinaci Saltati e Parmigiano

Grilled 10oz. New York Steak Marinated with Fresh Herbs served with Sautéed Spinach
and Shaved Parmesan Cheese

Dessert

Torta di Cioccolata Calda

Warm Chocolate Cake served with Chocolate Ice Cream

Tiramisu

Zabaione Cream Espresso Soaked Sponge Cake dusted with Cocoa Powder

Flute Limoncello

Refreshing Lemon Gelato swirled together with Limoncello

Wines

Appetizer or dessert may be substituted with a glass of wine from the selection below.

Red

Cabernet Sauvignon, Merlot

White

Chardonnay, Pinot Grigio