

Dinner Menu 3 Courses

PER PERSON \$34.95

APPETIZER

ZUPPA DI ARAGOSTA

Creamy and Hot Lobster & Tomato Bisque.

OR

CAPRESE

Bocconcini cheese, vine ripened tomatoes, fresh basil, extra virgin olive oil & balsamic vinegar.

MAIN COURSE

CHOOSE ONE

LINGUNI DELLA CASA

Linguini pasta with pine nuts, sun-dried tomatoes, and spinach in a San Marzano tomato cream sauce.

OR

VITELLO PARMIGIANA

Pan fried, breaded veal scallopini, baked with parmesan & mozzarella cheeses in San Marzano tomato sauce.

POLLO AL LIMONE

Pan seared, roasted chicken breast in rosemary butter demi-glaze lemon sauce.

DESSERT

CHOOSE ONE

HOMEMADE TIRA MISU

Homemade mascarpone cheese cake

OR

CREPE CANNOLI

Crepes rolled with Vanilla Ice cream