



CUCINA ITALIANA

Antipasti

Crema di Funghi Selvatica

Wild mushroom bisque

Insalata Frutti di Mare alla Siciliana

Sicilian style seafood salad

Carpaccio di Mele con Ubriaco del Piave, Melograno e Noci

Thinly sliced gala apples with baby greens, red wine Piave cheese, pomegranates and candied walnuts

Carpaccio di Manzo

Thinly sliced raw Black Angus beef dressed with lemon, extra virgin olive oil, capers and shaved Parmigiano

Entree

Bucatini con Vongole alla Viareggiana

Hollow spaghetti with fresh clams, extra virgin olive oil, garlic, cherry tomatoes and arugula

Pappardelle ai Funghi Porcini con Salsicce

Wide ribbon pasta with porcini mushrooms, Italian sausage, garlic, white wine, demi-glace and cream

Salmon ai Burro, Limone e Caperi

Wild Atlantic salmon with a lemon, butter and caper sauce

Brasato di Costatino di Manzo

Braised beef short ribs with creamy polenta

Costoletta di Maiale alla Veneziana con Cippoline

Pork chop pounded, breaded and pan fried topped with balsamic glaze and pearl onions

Pasticceria della Casa

Tiramisu Classico

Espresso and rum soaked ladyfingers layered with a mascarpone mousse and cocoa

Panna Cotta con Frutta Fresca

Tuscan vanilla cream pudding served with fresh fruit

Profiterole alla Cioccolata

Homemade Italian crème puffs filled with vanilla cream served with warm chocolate sauce

Three-Course Prix Fixe
(tax and gratuity not included)

\$29.00

No Substitutions Please

