



TRATTORIA DIVINA

1st course, your choice

ZUPPA DI ARAGOSTA

Lobster Bisque with lemongrass essence

HOUSE SALAD

Fresh lettuce mix, tomatoes with a balsamic vinaigrette

2nd course appetizer, your choice

TORTA DI GRANCHIO

Warm crab cake salad served over piquillo pepper aioli with granny smith apples

CARPACCIO DI TONNA

Thinly sliced sashimi grade tuna served with baby arugula, pink grapefruit, and fried capers

RAVIOLI DI ARAGOSTA

House made lobster ravioli with tomatoes and a lobster chive beurre blanc sauce

COZZE PERNOD

Prince Edward Island black mussels sautéed in a garlic white wine sauce, finished with a Pernod crème fraiche

3rd course entrée, your choice

CANNELONIS DI POLLO

Chicken breast stuffed with ricotta cheese, forest mushrooms, and finished with a sun dried tomato sauce

POMODORO

Fresh tomatoes, basil, touch of marinara on angel hair pasta

VEAL MARSALA

Veal pounded and served with sautéed spinach and fonduta whipped potatoes

PENNE BOLOGNESE

Meat sauce of beef, veal, pork, Italian herbs and marinara, served over penne

MAHI MAHI

Almond crusted and served over fonduta whipped potatoes, with asparagus and a chive burre blanc sauce

AGNOLOTTI TARTUFO NERO E PORCINI

Black truffle and mushroom filled house made agnolotti, tossed with wild mushrooms, marsala and a porcini mushroom cream sauce

DUCK CONFIT

Maple leaf duck legs served over lamb stew

4th course your choice

DESSERT

Tiramisu

crème bruleè

profiterrolls

Price per person \$27.95, 33 Office Park Road, Suite 224 Behind Alligator Grill 843.686.4442