

## Antipasti

### *Zuppa di Toscana*

Tuscan soup with white beans, Italian sausage and spinach

### *Insalata Verde Mela*

Mixed baby greens with apples, candied walnuts and ricotta salata with a lemon-thyme vinaigrette

### *Insalata di Granchio e Arancie alla Siciliana*

Sicilian style crab salad with fresh oranges, arugula and blood orange vinaigrette

### *Bresaola con Parmigiana*

Thinly sliced air-cured beef tenderloin dressed with lemon and white truffle oil, garnished with arugula and shaved Parmigiana

## Entree

### *Ravioli di Aragosta*

Homemade lobster ravioli in a tomato and cognac cream sauce

### *Strozzapreti con Funghi e Salsiccia*

“Priest Stranglers” pasta in a light cream sauce with wild mushrooms and Italian sausage

### *Salmon con Pistachio*

Pistachio encrusted salmon with a Prosecco beurre blanc

### *Pollo alla Scarpariello*

Chicken breast pan seared with Italian sausage, wild mushrooms, onions, spicy cherry peppers, red wine vinegar and a touch of demi-glace

### *Brasato di Costantino di Manzo*

Braised beef short ribs with creamy polenta

## Pasticceria della Casa

### *Tiramisu Classico*

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

### *Cannoli*

Pastry shells filled with sweetened ricotta, chocolate and candied citron, garnished with pistachios and a scoop of gelato

### *Panna Cotta con Frutta Fresca*

Tuscan vanilla cream pudding served with fresh fruit

### *Three-Course Prix Fixe*

*(tax and gratuity not included)*

**\$35.00**

No Substitutions Please