



FIRST COURSE

BRUSCHETTA

Diced tomatoes tossed with fresh basil, green onions and fresh garlic in extra-virgin olive oil, served on toasted Calabrese bread.

SECOND COURSE

FRIED CALAMARI

Tender rings of flour-dusted squid, deep fried and served with fresh lemon slices and seafood sauce.

OR

VERDE SALAD

Mixed greens with tomatoes, red onions and cucumbers, dressed in our homemade vinaigrette dressing.

THIRD COURSE

POLLO OR VITELLO MARSALA

Tender veal or chicken sautéed with sliced fresh mushrooms, butter and dry marsala in a Porcini mushroom reduction.

OR

SALMON FILET

Sesame seed encrusted filet of salmon pan seared in a butter lemon sauce.

OR

FETTUCINE SALMONE

Fettucine with smoked salmon, scallions, roasted garlic and fine herbs in a cream sauce.

OR

AGNOLOTTI SPINACI

Agnolotti stuffed with a spinach infused ricotta cheese, mushroom and fresh baby spinach in our signature rosé sauce.

FOURTH COURSE

CAKE SLICE

Please ask your server for cake selection.

COFFEE OR TEA

\$35 per person plus tax and 15% gratuity.