



## 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

### SALMONE RIPIENO

*Smoked Salmon stuffed with fresh dill infused cream cheese.*

OR

### CAPRESE SALAD

*Fresh tomatoes topped with Bocconcini cheese, dressed with fresh basil, extra virgin olive oil and fine herbs.*

## THIRD COURSE

### POLLO PORTO FINO

*Whole chicken breast filet, sauteed with white wine and baked with prosciutto, eggplant and mozzarella cheese.*

OR

### RAINBOW TROUT

*Filet of rainbow trout, pan seared in a lemon butter sauce, topped with roasted almonds*

OR

### N.Y. PEPPERCORN STEAK

*Black Angus steak perfectly grilled to your specification and topped with peppercorns in a brandy demi-glaze reduction*

OR

### CAPELLINI TERMINE

*Angel hair pasta with goat cheese, pine nuts, spinach, artichoke hearts, roasted red peppers and white wine tossed in an aglio'olio sauce*

## FOURTH COURSE

### TIRAMI-SU

*Please ask your server for cake selection.*

### COFFEE OR TEA

*\$45 per person plus tax and 15% gratuity.*