



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

GAMBERI UBRIACATA OR COZZE DE GUSTO

Tiger shrimp dipped in beer batter, deep fried and served with fresh lemon and seafood sauce OR Fresh mussels steamed and served in a Vodka cream sauce.

INSALATA ARANCIA OR MONTAGNA

Baby spinach, tangerine slices and roasted pine nuts in our raspberry vinaigrette topped with goat cheese OR Baby greens, goat cheese, fresh sliced strawberries, pecans and red onions tossed in a raspberry vinaigrette dressing.

THIRD COURSE

POLLO RIPIENO

Chicken breast stuffed with goat cheese, red pepper, baby spinach and roasted pine nuts served in a mushroom demiglaze reduction.

OR

FILET OF HALIBUT

Sesame seed encrusted filet of Halibut pan seared in a butter lemon sauce topped with capers.

OR

STEAK N' SEAFOOD

Black Angus steak grilled to your specification and topped with your choice of grilled scallops or shrimp.

OR

CAPELLINI TOSCANA

Angel hair pasta with tiger shrimps, mussels, clams, calamari, crab meat, and jumbo scallops in an aglio'olio sauce.

OR

BUTTERNUT SQUASH AGNOLOTTI

Fresh butternut squash filled pasta simmered in rose sauce.

FOURTH COURSE

TIRAMISU OR PANNA COTA

Traditional Italian style Tiramisu or Homemade vanilla custard.

COFFEE OR TEA

\$65 per person plus tax and 15% gratuity.