

SUMMERFIXE

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

VERDE SALAD

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

OR

CAESAR SALAD

Fresh romaine lettuce with homemade Italian croutons, parmesan cheese and our famous homemade caesar dressing.

THIRD COURSE

POLLO PORTO FINO

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

OR

FILETTO DI SALMONE

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

OR

SCALLOPINE DI VITELLO

Thin tender provimi veal sautéed with sliced mushrooms, butter and dry marsala in a mushroom reduction.

OR

FETTUCINE VAGABONDO

Fresh fettucine with chicken, mushrooms, sundried tomato, green onion, garlic and basil pan seared in with our homemade rosé sauce .

DESSERT

VANILLA OR CHOCOLATE GELATO

\$35 per person plus tax.