

CRUST 3-Course Dinner

\$39.00pp (excluding tax and gratuity)

APPETIZER *(please choose one)*

MOZZARELLA CAPRESE

slices of milky mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil and balsamic glaze

SHRIMP CAKES

sautéed mushrooms, basil aioli and tomato coulis

EGGPLANT PARMESAN

lightly breaded eggplant, baked with marinara sauce, mozzarella and parmesan

MEATBALLS

two signature beef and turkey meatballs, braised in a tomato basil sauce, served with ricotta & grilled bread

KALE SALAD

dried cranberries, sea salt-roasted walnuts, carrots and asiago cheese with pomegranate vinaigrette

ENTRÉE *(please choose one)*

SEAFOOD RISOTTO

arborio rice with shrimp, mussels, calamari, chopped clams, fish & marinara, with a touch of cream

CHICKEN PARMESAN

lightly breaded chicken breast, baked with marinara sauce, mozzarella & parmesan, served over linguine

GRILLED SALMON

"Mediterranean style" with diced tomatoes, kalamata olives & fresh herbs, with spinach-laced risotto

LAMB CHOPS

juicy chops with fig demi-glace & mint risotto

CHICKEN AND SHRIMP FETTUCCINE

sautéed chicken and shrimp in a roasted garlic-tomato-cream sauce

PRIMAVERA WITH ANGEL HAIR OR RISOTTO

fresh vegetables sautéed in a light tomato sauce

DESSERT *(please choose one)*

LIMONCELLO CAKE

a rich combination of sicilian lemon-infused sponge cake and italian mascarpone topped with european white chocolate curls

CLASSIC TIRAMISU

a light sponge cake delicately soaked in espresso, layered with our imported mascarpone cheese and finished with a light dusting of cocoa

TRIPLE CHOCOLATE CAKE

richly layered with creamy chocolate pudding, chocolate fudge frosting and chunks of chewy brownie, all smothered in chocolate ganache

CANNOLI

crispy cannoli shells filled with creamy ricotta filling