

THREE 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

AHI TUNA CRUDO

cucumbers, capers, fresh herbs, lemon & truffle oil

MEATBALLS

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

CAESAR SALAD

crisp romaine leaves bathed in creamy, lemon-accented Caesar dressing, with parmesan cheese & homemade croutons

ENTRÉE *(please choose one)*

LOBSTER RAVIOLI

with green peas and tomato cream sauce 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

PENNE BOLOGNESE

hearty meat sauce & shaved parmesan

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 cream, marinara or pink 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