



Three-Course Prix Fixe Menu \$30.00 per person, tax & gratuity not included

APPETIZER

choose one

CAPRESE NAPOLETANO

Slices of Fresh Mozzarella and Fresh Tomatoes with Basil and Extra Virgin Olive Oil

MOZZARELLA IN CARROZZA

Fresh Bocconcini Mozzarella Lightly Breaded and Baked in a Marinara Sauce with Capers and Parmigiano Cheese

CALAMARI FRITTI

Tender Calamari Rings, Batter-Dipped and Fried, Served with Tomato Sauce

INSALATA DI CESARE

Traditional Caesar Salad served with Homemade Toasted Croutons

INSALATA DI ARUGULA

Baby Arugula with Tomato Bruschetta and Shaved Parmigiano Cheese in a Red Wine Vinaigrette

ENTRÉE

choose one

LINGUINI SCAMPI

Shrimp Sautéed in a Garlic Butter and Lemon Sauce, Tossed with Linguini Pasta

CHICKEN SALTIMBOCCA

Chicken Breast Topped with Prosciutto, Spinach, Sage and Fontina Cheese, Sautéed in a White Wine Sauce, Served with Vegetables of the Day

MELANZANA AL FORNO

Traditional Eggplant Parmigiana with Tomato Sauce, Mozzarella and Parmigiana Cheese, Served with Angel Hair Pasta

PAPARDELLA BOLOGNESE

Thick Ribbons of Homemade Pasta Covered in Meat Sauce and Topped with Parmigiano Cheese

PENNE ALLA VODKA

Penne Pasta in a Creamy Pink Vodka Sauce with Prosciutto

DESSERT

choose one

HOMEMADE TIRAMISU
TRADITIONAL CANNOLI
FUDGE LAYER CAKE
LIMONCELLO MARSCARPONE CAKE