

MENU #3 TITLE HERE

FAMILY STYLE APPETIZERS

ANTIPASTO DELLA CASA

MARGARITA FLATBREAD

CHOICE OF SALAD

CAESAR SALAD

A classic; romaine, parmesan cheese & garlic croutons

BLEU CHEESE SALAD

Fresh greens & crumbled bleu cheese with creamy bleu cheese dressing

CHOICE OF ENTRÉE

CHICKEN SALTIMBOCCA

Baked in white wine, garlic & sage; topped with prosciutto & provolone cheese. Served with pasta marinara & Roasted vegetables

PROSCIUTTO WRAPPED SCALLOPS

Prosciutto wrapped scallops, oven roasted with romesco sauce, risotto and roasted vegetables

FILET MIGNON

Char-grilled 8oz center cut with red wine and fig reduction sauce. Served with roasted fingerling potatoes and vegetables

TRUFFLE MUSHROOM LASAGNA

House made lasagna with wild mushroom ragu, truffle cream sauce and Italian cheeses

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

A dessert with an Oreo cookie and toasted pecans crust, filled with a chocolate-swirled cheesecake filling and topped with home made almond roca.

\$80 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)

