

# MENU #3 TITLE HERE

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## FAMILY STYLE APPETIZERS

**ANTIPASTO DELLA CASA**

**MARGARITA FLATBREAD**

## CHOICE OF SALAD

### **CAESAR**

Honey gem lettuce, parmigiano reggiano dop, breadcrumbs

### **HOUSE SALAD**

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

## 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 blackberry sauce. Served with roasted fingerling potatoes and vegetables

### **TRUFFLE MUSHROOM RISOTTO**

Creamy arborio rice spiked with white wine, truffle oil, roasted mushrooms, rocket greens, rosemary & parmigiano

## CHOICE OF DESSERT

### **CHOCOLATE DECADENCE**

A sinfully rich, flourless salute to chocolate lovers

### **SEASONAL CHEESECAKE**

Chef's selection of rotating cheesecake and accompaniments

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

