

**PRIX FIXE MENU
OPTION 2**

\$45

PER PERSON

+Tax & Gratuity

APPETIZERS

Assortimento Italiano

A center table presentation of prosciutto, bresaola, Grana Padana parmesan, fresh mozzarella, tomato, Spanish & Kalamata olives & a tapenade trio

& Tuscan Grilled Pizza

SALAD • 1ST COURSE

Della Casa

Mixed baby greens, chopped tomato, cucumber, carrots, red onion & balsamic vinaigrette

ENTRÉE • 2ND COURSE

Pollo Limone

Floured & pan seared boneless chicken breast served with grilled polenta & green beans, & finished with a sauce of sun-dried tomatoes, capers, lemon & white wine

or

Ravioli di Spinaci

Ravioli filled with spinach & ricotta sautéed with arugula, chopped tomato, garlic, olive oil, white wine & dusted with Asiago cheese

or

Penne Bolognese

Penne tossed in slowly cooked veal & beef ragu & dusted with pecorino cheese

or

Sogliola Cuocopazzo

Fresh filet of sole with a horseradish-pistachio bread crumb crust topped with sautéed garlic, tomatoes & white wine & served with roasted potatoes & seasoned green beans

DESSERT • FINAL COURSE

Chocolate Mousse Cake

Served with coffee or tea