

**PRIX FIXE MENU
OPTION 3**

\$65

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

& Calamari Fritti

Crispy calamari tossed with sautéed garlic, black olives, scallions & hot banana peppers & served with fresh made marinara sauce

& Tuscan Grilled Pizza

Four Cheese - Mozzarella, gorgonzola, parmesan & Asiago with a pink vodka sauce

Italiano - Parmesan & Asiago cheese, onion, artichoke hearts, prosciutto, & tomato, & drizzled with balsamic essence

SALAD • 1ST COURSE

Della Casa

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

ENTRÉE • 2ND COURSE

Salmone Grigliato

Grilled salmon filet on a bed of sautéed baby spinach with lemon, garlic, capers, tomato & white wine

or

Funghi con Vitello

Tender veal sautéed with mushrooms, garlic & fresh herbs in a mustard brandy cream sauce & served with seasoned green beans and roasted potatoes

or

Bistecca Pizzico

All natural 14oz Certified Angus, NY Strip seasoned, grilled & finished with a roasted garlic red wine reduction & herbed compound butter, & served with roasted potatoes & asparagus

or

Pollo Saltimbocca

Boneless chicken breast sautéed with garlic & herbs, topped with Parma prosciutto, mozzarella & white wine reduction, & served with green beans & roasted potatoes

DESSERT • FINAL COURSE

Choice of any specialty dessert

Served with coffee or tea