



### **First Course**

Choice of

#### **Caprese**

FRESH BUFFALO MOZZARELLA, SLICED TOMATO AND BASIL

#### **Caesar Salad**

TRADITIONAL CAESAR SALAD

#### **Eggplant Rollatine**

STUFFED WITH RICOTTA CHEESE SERVED OVER SPINACH

### **Second Course**

#### **Ravioli Porcini**

CHAMPAGNE TRUFFLE CREAM SAUCE

### **Main Course**

Choice of

#### **Chicken Scarpariello**

MORSELS OF CHICKEN SAUTEED IN GARLIC WHITE WINE AND MUSHROOMS

#### **Veal Chop**

SINGLE CUT VEAL CHOP GRILLED WITH SAGE AND GARLIC; WITH ROASTED POTATOES

#### **Scampi alla Romana**

JUMBO SHRIMP SAUTEED IN A LEMON WHITE WINE SAUCE TOPPED WITH IMPORTED  
CHEESE;  
WITH SPINACH

#### **Branzino Filet**

FILET OF ITALIAN SEA BASS SERVED WITH WHITE WINE AND CAPER SAUCE OVER A BED  
OF SPINACH

### **Dolci**

STEMMED, JUMBO CHOCOLATE COVERED STRAWBERRIES ZABAGIONE  
GLASS OF PROSECCO

**USD125.00 per person**

**Sales tax and gratuity not included**