

Menu

Salad

Antipasto Caesar Salad

Crisp Romaine and Pepperoncini
topped with julienned Italian meats and cheeses
house made garlic croutons, parmesan cheese
Caesar dressing

Entrée Options

Pan Roasted Filet Mignon

Wild mushroom demi glace
Polenta cake and fontina fondue

Halibut Puttanesca

Pan seared halibut with tomatoes, capers, olives
and roasted garlic couscous marinara

Tuscan Herb Marinated Chicken

Roasted chicken breast with Tuscan herbs and spices
Farro risotto with wild mushrooms

Vegetarian Napoleon

Layers of fresh vegetables, sautéed spinach, grilled asparagus,
squash, tomatoes, portobello mushroom caps,
baby carrots, yams and quinoa
drizzled with red pepper and basil pesto

All Entrees Are Served with

Chef's selection of Seasonal Vegetables

Family Style

Mushroom Ravioli & Ravioli Bolognese

Dessert

Zuppa Inglese

Traditional Italian Trifle
Layered with sponge cake and custards