



Thursday — Saturday, 7-10 pm • \$69 per couple • Prix Fixe Menu

(Reservations Preferred.)

Appetizers Sampler

Sake, Miso and White Truffle Oil Infused Sea Bass wrapped in Phyllo Dough

Parmesan Encrusted Shrimp with a Pesto Dipping Sauce

Tuscan Bruschetta

Roasted Artichoke and Smoked Gouda Dip with Herbed Toast Points

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Cleanse the Palate - Lemon and Mint Sorbet

Entrée

Brachiole

Filet Pounded, Rolled and Stuffed with Ricotta, Pecorino, Asiago Cheese, Spinach, Prosciutto and Fresh Herbs topped in our Homemade Marinara Sauce with a Gnocchi Garnish

Land & Sea

Braised Short Rib Ravioli in a Chaucer Sauce with Roasted Tomatoes and Mushrooms topped with a Diver Scallop and Shrimp

Poached Salmon

Poached in Extra Virgin Olive Oil with Sautéed Spinach, Cherry Tomatoes, Asparagus, Artichokes and Fresh Herbs Set on Homemade Rosemary Pappardella Pasta

Chicken Ferretti

Sautéed with Roasted Tomatoes, Spinach, Artichokes, Fresh Herbs and Shrimp in a White Wine Lemon Butter Sauce set atop a Portobello Risotto

Dessert

Homemade Tiramisu • Frangelico Chocolate Mousse & Biscotti • Fresh Berries & Cream with Shaved Almonds

Wine Selections

Whites

Loredona Pinot Grigio (California) • King Fish Chardonnay (California) • Ciao Prosecco (Italy)

Reds

Mazzoni Sangiovese (Italy) • Santa Carolina Pinot Noir (Chile) • King Fish Cabernet (California)

