

## **TO BEGIN**

### **TUSCAN BEAN SOUP**

*PANCETTA / SAUSAGE / TUBETTI / REGGIANO PARMIGIANO*

### **CLASSIC CAESAR SALAD**

*ROMAINE HEARTS / GARLIC CROUTONS / REGGIANO PARMIGIANO*

### **CHOPPED MEDITERRANEAN SALAD**

*ROMAINE / RADICCHIO / FETA CHEESE / CUCUMBERS / KALAMATA OLIVES / RED ONIONS  
SWEET RED PEPPERS / PEPPERONCINIS & LEMON-OREGANO VINAIGRETTE*

## **MAIN PLATES**

### **CEDAR PLANK BAKED SALMON**

*LIGHT CITRUS-MUSTARD GLAZE / AROMATIC BASMATI RICE PILAF / STEAMED ASPARAGUS  
SUN-DRIED TOMATO-LEMON SAUCE & FRIZZLED LEEKS*

### **VEAL MARSALA / PICCATA / OR PARMIGIANA**

*TENDER VEAL SCALOPINI / BRAISED BROCCOLI RABE / LINGUINI POMODORO*

### **RIGATONI BOLOGNESE**

*RAGOUT OF FRESH BEEF, VEAL, PORK BRAISED WITH RED WINE / SAN MARZANO TOMATOES  
AROMATIC VEGETABLES / REGGIANO PARMIGIANO*

### **BAKED EGGPLANT INVOLTINI**

*RICOTTA-FOUR CHEESE MIX / SUN-DRIED TOMATOES / LINGUINI POMODORO*

### **FARM RAISED CLAMS “VONGOLE”**

*FARM RAISED LITTLENECK & CHOPPED CLAMS / TOASTED GARLIC / WHITE WINE / LEMON / CHILIS*

### **CHICKEN MARSALA / PICCATA / OR PARMIGIANA**

*TENDER CHICKEN SCALOPINI WITH YOUR CHOICE OF PREPARATION / LINGUINI POMODORO*

### **NONA’S MEATBALLS AND LINGUINI**

*NONA’S MEATBALLS / SAN MARZANO POMODORO SAUCE / FRESH BASIL*

### **MUSSELS MARINARA**

*MEDITERRANEAN MUSSELS / SAN MARZANO TOMATOES / CAPERS / HINT OF ANCHOVIES & LINGUINI*

### **CHICKEN PENNE CARBONARA**

*PANCETTA / ROASTED RED PEPPERS / ONION / SWEET GREEN PEAS & CREAMY REGGIANO SAUCE*

## **DESSERTS**

### **CREME BRULEE**

*CRISP SUGAR CRUSTED CREAMY CUSTARD & BERRIES*

### **WARM PISTACHIO POUND CAKE**

*PISTACHIO ICE CREAM / WHIPPED FRESH CREAM & CRÈME ANGLAISE*

### **TIRAMISU**

*ESPRESSO SOAKED LADY FINGERS / MASCARPONE CREAM & WARM CHOCOLATE FUDGE*

### **FRESH FRUIT AND BERRIES**

**NO SUBSTITUTIONS / SHARING OR TAKE OUT ORDERS PLEASE**

*18 % GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE  
CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS*