



## A Taste of Italy

### UN ANTIPASTO

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| Insalata – Arugula, Cherries, Walnuts,<br>Goat Cheese, Pinor Noir Vinaigrette            | Parmesan Garlic Sautéed Spinach and Kale                                      |
| Ciliegini Mozzarella, Cherry Tomatoes,<br>Basil, Capers in a Balsamic Glaze              | Potato Croquettes served with<br>Signature Marinara Sauce                     |
| Burrata served with Basil, Cherry Tomatoes,<br>Extra Virgin Olive Oil and Balsamic Glaze | Mussels in a White Wine Sauce   |
| Bruschetta with Truffle Oil<br>and Ricotta Cheese  | Tortellini Soup with Carrots,<br>Peas and Parmesan Cheese                     |
| Rice Balls served with<br>Signature Marinara Sauce                                       | Split Pea and Ham Soup slow simmered<br>in Sage, Rosemary and Parmesan Cheese |
|  | Salumi and Cheese Platter   |

### IL CORSO PRINCIPALE

- Linguine alle Vongole –  
Linguine, Mussels, Clams, Shrimp,  
Scallops in a White Wine Sauce
- Roasted Garlic Broccoli Rabe  
served with Olive Bread and Olives
- Penne Alla Vodka
- Penne Lamb or Beef Bolognese
- Seafood Risotto
- Chicken Parmigiana
- Baked Ziti
- Tortellini in a White Wine Sauce
- Raviolis in Signature Marinara Sauce
- Shrimp Scampi
- Chicken Marsala

### 'DOLCE

- Lemon Bars served with Mixed Berries  
and Fresh Whipped Cream
- Cardamom Pistachio Biscotti
- Devil's Chocolate Cake
- Basil Gelato

*Bon Appetit!*