



For Your Dining Pleasure:

FIRST COURSE

Stuffed Eggplant

*Sliced eggplant stuffed with ricotta and parmesan cheese,
Baked in the oven with marinara*

SECOND COURSE

(Choice of one)

Lattuga Organico al Balsamico

*Organic local lettuces, pistachios, asiago, Kalamata olives, pickled carrots
and balsamic vinaigrette*

Pasta e Fagioli Zuppe

THIRD COURSE

(Choice of one)

Lasgana

Wild boar Bolognese, mozzarella, house made ricotta, béchamel

Chicken Scarpariello

Springer mountain chicken, sausage, cherry peppers, roasted potatoes, white wine, lemon

Grilled Scottish Salmon

Roasted beets and apples, grilled zucchini, citrus jam, salsa Verde

THE FINISH

Tiramisu

Lady fingers soaked in espresso, Kahlua, whipped mascarpone, powdered cocoa

\$55.00 per-person

Excluding: Tax, gratuity (20%) and alcohol