

MENU ONE

FIRST COURSE

choice of one

SOUP OF THE DAY

BABY ARUGULA SALAD
parmesan shavings and
lemon vinaigrette

SECOND COURSE

choice of one

RIGATONI
bolognese

SAUTÉED BREAST OF CHICKEN
tre funghi and sundried tomato

GRILLED SALMON
asparagus and balsamic drizzle

FINAL COURSE

TIRAMISU
CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$50 Per Person Excluding
Beverages, Tax and 20% Gratuity

MENU TWO

FIRST COURSE

choice of one

SOUP OF THE DAY

BUFFALO MOZZARELLA
plum tomato and roasted peppers
BABY ARUGULA SALAD
parmesan shavings and lemon vinaigrette

SECOND COURSE

PENNE
fresh tomato and basil

THIRD COURSE

choice of one

BREAST OF CHICKEN
baby artichokes, sundried tomatoes
and mushrooms

VEAL SCALLOPINE
tre funghi and marsala wine

RED SNAPPER
spinach, lemon and white wine

FINAL COURSE

RICOTTA CHEESECAKE OR CANNOLI
CAPPUCCINO, ESPRESSO,
COFFEE OR TEA

\$60 Per Person Excluding
Beverages, Tax and 20% Gratuity

MENU THREE

FIRST COURSE

choice of one

SOUP OF THE DAY

GOAT CHEESE SALAD
baby arugula and oven dried tomato
BURRATA
plum tomato and asparagus

SECOND COURSE

FETTUCCHINI TRE FUNGI

THIRD COURSE

choice of one

SAUTÉED BREAST OF CHICKEN
roasted peppers, asparagus
and fontina

BRAISED BEEF SHORT RIBS
natural jus

STRIPED BASS
cherry tomatoes, asparagus
and white wine

FINAL COURSE

CHOCOLATE CAKE OR FRESH BERRIES
CAPPUCCINO, ESPRESSO, COFFEE OR
TEA

\$65 Per Person Excluding
Beverages, Tax and 20% Gratuity