

# 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

\$55 Per Person Excluding  
Beverages, Tax and 20% Gratuity

# MENU TWO

## FIRST COURSE

*choice of one*

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

\$65 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

FETTUCCINI 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

\$75 Per Person Excluding  
Beverages, Tax and 20% Gratuity