



Choose one from each course: \$50

STARTERS

Brussels Sprouts

Crisply Fried Brussels Sprouts Topped With Gorgonzola Crumbles, Balsamic Glaze And Crispy Prosciutto.

Roasted Beets & Ricotta

Beets Roasted With Extra Virgin Olive Oil, Salt And Pepper, Served Over Herbed Ricotta Cheese With Crispy Prosciutto And Saffron Honey.

Carpaccio

Shaved Beef Tenderloin. Drizzled With Lemon-Garlic Aioli. White Truffle Oil. Parmigiana Reggiano. Field Greens. Crostini.

ENTREES

Tortellini

Ricotta-Filled Tortellini Sautéed With Mushrooms, Onions, Roasted Garlic And Sherry Wine, Finished With Fresh Baby Spinach, Thyme, Butter And Grated Parmesan.

Haddock Or Chicken Portofino

Haddock Filet Broiled Or Chicken Cutlet Pounded And Breaded, Topped With Spinach, Artichoke Hearts, Sherry Cream Sauce Served Over Capellini Aglio.

The Classico

Three Of Our Tender Braised Meatballs, One 7" Grilled Sausage Link Served Over Capellini Pomodoro.

Beef Tenderloin Al Forno

6oz. Filet Mignon Grilled And Finished To Your Liking In The Oven Served With Garlic-Roasted Potatoes, Sautéed Spinach And Gorgonzola Besciamella.

DESSERTS

Pana Cotta

Delicate Vanilla Bean Pana Cotta Topped With Macerated Berries And Whipped Cream.

Cannolo

Large Cannolo Shell Filled With Our Mascarpone-Ricotta Filling, Drizzled With Chocolate, Studded With Chocolate Chips And Finished With Whipped Cream.

Flourless Chocolate Cake

Our Light And Decadent Flourless Chocolate Cake Drizzled With Chocolate Ganache And Topped With Whipped Cream.