



MAIN COURSES (choice of 2)

Salmone Salad

Grilled Salmon, Roast Eggplant, Croutons, Balsamic Vinaigrette

Pollo Arrosto

Roast Chicken Salad, Dried Apricots, Arugula, Candied Hazelnuts, Goat Cheese, Apricot Dressing

Bagna Cauda

Grilled Chicken Salad, Romaine Hearts, Grilled Vegetables, Garlic-Anchovy Dressing

Pomodoro

Spaghetti, Tomato Sauce, Parmigiano Reggiano, Basil

Bolognese

Rigatoni Pasta, Short Rib Bolognese, Pancetta, Grana Padano Cheese

DOLCI (choice of 2)

Panna Cotta

Greek Yogurt Honey Panna Cotta with Pomegranate Granita, Basil Gelatino, Candied Hazelnuts

Ciocolato

Flourless Chocolate Cake, Concord Grape Marmellata, Peanut Butter Gelato

Tiramisu

(Non traditional) - House Ladyfingers, Mascarpone Crema, Roast Pear, Pecans, Caramel

All Served Family Style
2 Courses @ \$28.00 per person

Chef
Bryant Wigger