

FIRST COURSE

BRUSCHETTA

garlic toast - diced tomatoes - extra virgin olive oil

ARANCINI

risotto - mozzarella - peas - panko

BURRATA

roasted beets - extra virgin olive oil - balsamic

SECOND COURSE

CAESAR SALAD

romaine - garlic croutons - homemade caesar dressing

HOUSE SALAD

spring mix - cherry tomatoes - fresh mozzarella - balsamic dressing

LOBSTER BISQUE

lobster - sherry - touch of cream

THIRD COURSE

RAVIOLI A MODO MIO

burrata - asparagus - rose sauce

CAPELLINI PRIMAVERA

fresh vegetables - garlic - white wine sauce

GNOCCI VERDI

homemade gnocchi - cherry tomatoes - pesto cream sauce

POLLO ROLLATINI

pan seared chicken - spinach - mozzarella - demi glaze

POLLO CARCIOFI

pan seared chicken - artichokes - sun dried tomatoes - capers - lemon white wine

VEAL PICCATA

pan seared veal medallions - capers - lemon white wine

FLOUNDER FRANCESE

flounder filet - flour - egg - capers - lemon white wine
