



The Elite Dining Experience

Please narrow down your choices to 3 items for each course.

We will prepare and print your customized menu for your guests to order when seated

SALADS & APPETIZERS

SPINACH AND STRAWBERRY SALAD almonds and poppy seeds

GREEK SALAD vine ripened tomatoes, cucumber, kalamata olives, feta cheese

MOZZARELLA DI BUFALA beefsteak tomatoes, basil oil

TUNA AND SALMON TARTARE mediterranean style

FRIED CALAMARI spicy tomato dip

GRILLED CHICKPEA MUSHROOM POLENTA shiitake mushroom cream sauce

CARPACCIO beef carpaccio with horseradish sauce and parmesan chips

GRILLED OCTOPUS marinated in e.v. olive oil, lemon, with potatoes and capers

PASTA, MEAT & FISH

GRANNY SMITH APPLE RAVIOLI beef ragout

PORCINI MUSHROOMS RAVIOLI butter sage sauce, sliced black truffles

HOUSE MADE GNOCCHI your choice of gorgonzola, pesto sauce or tomato sauce

PENNE VODKA with Canadian bacon

NY SIRLOIN STEAK FRITES

FILET MIGNON with sautéed spinach and caramelized shallots

AUSTRALIAN LAMB CHOPS, demi-glace sauce and herbs, steamed asparagus

ORGANIC CHICKEN BREAST served with steamed asparagus

GRILLED BRANZINO FILLET, fingerling potatoes

ATLANTIC SALMON FILLET, roasted cauliflower

DESSERTS

RICOTTA CHEESECAKE

PANNA COTTA ALLA MENTA

MIXED BERRIES FRUIT TARTS

CHOCOLATE VELVET CAKE

TRADITIONAL TIRAMISU'