



The Premium 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

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 shittake mushroom cream sauce

PASTA, MEAT & FISH

GRANNY SMITH APPLE RAVIOLI beef ragout

PORCINI MUSHROOM RAVIOLI butter sage sauce, sliced black truffles

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

PENNE VODKA with bacon

PAPPARDELLE WITH PORCINI MUSHROOMS spinach, radicchio, cream sauce

NY SIRLOIN STEAK FRITES

ORGANIC CHICKEN BREAST served with asparagus

GRILLED BRANZINO FILLET, fingerling potatoes

ATLANTIC SALMON FILLET, roasted cauliflower

DESSERTS

RICOTTA CHEESECAKE

PANNACOTTA ALLA MENTA

MIXED BERRY FRUIT TART

CHOCOLATE VELVET CAKE

TRADITIONAL TIRAMISU'