



The Ultimate Dining Experience:

4 COURSES

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 shittake mushroom cream sauce

CARPACCIO beef carpaccio with horseradish sauce and parmesan chips

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

PASTA

GRANNY SMITH APPLE RAVIOLI beef ragout

PORCINI MUSHROOM RAVIOLI butter sage sauce, sliced black truffles

HOUSE MADE GNOCCHI your choice of our pesto, or tomato sauce and basil

PENNE VODKA with Canadian bacon

PAPPARDELLE WITH PORCINI MUSHROOMS spinach, radicchio, cream sauce

MEAT & FISH

NY SIRLOIN STEAK FRITES

FILLET MIGNON , with sautéed spinach and caramelized shallots

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

ORGANIC CHICKEN BREAST , teamed asparagus

ATLANTIC SALMON FILLET, roasted cauliflower

GRILLED BRANZINO FILLET, pan seared, served with baked Brussels sprouts

DESSERTS

CHEESECAKE

PANNA COTTA ALLA MENTA

MIXED BERRIES FRUIT TART

CHOCOLATE VELVET CAKE

TRADITIONAL TIRAMISU'