



3-Course Prix Fixe \$38

Choice of Starter Salad

Calamari Salad

Chopped calamari, celery, parsley, garlic, drizzled with olive oil and fresh lemon

Antipasto Salad

Mixed greens topped with Italian cold cuts, mozzarella cheese, cucumbers, tomatoes, Greek and Sicilian olives drizzled with Italian dressing

Pasta Fagioli

Traditional Italian bean soup with pasta

Choice of Entrée

Chicken Saltimbocca

Chicken breast topped with prosciutto and mozzarella, sautéed in butter, shallots, sage and wine sauce served with fresh vegetables or side of pasta

Veal Pizzaiola

Medallions of veal sautéed with garlic and olive oil in red wine reduction, covered with marinara sauce and mozzarella cheese served with fresh vegetables or side of pasta

Portofino

Lobster tail, shrimp & scallops sautéed in garlic, white wine in a pink seafood sauce over a bed of fettuccini

Halibut Piccata

Fresh halibut filet baked in butter, topped with capers, lemon juice and white wine, served with fresh vegetables or side of pasta

Eggplant Parmigiana and Cheese Ravioli

Thinly sliced battered eggplant sautéed in olive oil, layered with marinara, fresh mozzarella and parmesan | cheese ravioli with cognac cream sauce served with a side of fresh vegetables

Choice of Dessert

Cannoli or Tira Misu

Choice of Spumoni, Cappuccino or Pistachio Ice Cream

Panna Cotta served with an Italian Cookie