

(SOGNO \$33)

INSALATA Choice of **INSALATA TRI COLORE**

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

PASTA

Choice of

PENNE RIGATE ALL' AMITRECIANA

Homemade penne pasta with sweet onions, fresh tomato and basil

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLINI BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellini with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA GRAPPA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink grappa sauce

ENTRÉE DUETS

Choice of

PETTI DI POLLO ALLA VALDOSTANA

Prosciutto-wrapped chicken breast stuffed with Fontina cheese and basil with a Marsala wine and mushroom sauce
and

GAMBERI GRATINATI

Jumbo wild-caught South American shrimp with herb breadcrumbs, tomatoes and basil served with Sicilian-style couscous

or

PETTI DI POLLO ALLA NAPOLETANA

Sautéed chicken breasts with prosciutto, eggplant and mozzarella in a sweet vermouth sauce

and

VITELLO MARSALA

Sautéed slices of veal in a Marsala wine sauce

(All entrées served with vegetables and starch of the day)

COLOMBIAN COFFEE, TEA OR ESPRESSO

* plus tax and gratuity

(LA ROMANZA \$40)

ANTIPASTO FREDDO (Sampling)

A sampling of roasted peppers, fresh mozzarella and tomatoes, prosciutto and sopressata San Danielle and imported cheese and olives

INSALATA DI MARE “AMALFITANO”

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

PASTA

Choice of

PENNE RIGATE ALL' AMITRECIANA

Homemade penne pasta with sweet onions, fresh tomato and basil

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLINI BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellini with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA GRAPPA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink grappa sauce

INSALATA

Choice of

INSALATA TRI COLORE

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

ENTRÉES

Choice of

VITELLO SCALOPPINE

Thinly sliced veal with prosciutto, grilled eggplant and mozzarella In a Marsala wine sauce

PETTI DI POLLO ALLO SPUMANTE

Sautéed chicken breasts with Jerusalem artichokes, mushrooms and capers in a spumanti sauce

FILETTO DI SOGLIOLA ALLA FRANCESE

Wild-caught filet of sole, egg-battered and sautéed in lemon and white wine sauce

(All entrées served with vegetables and starch of the day)

COLOMBIAN COFFEE, TEA OR ESPRESSO

* plus tax and gratuity

(TOSCANA \$45)

ANTIPASTO FREDDO (Sampling)

A sampling of roasted peppers, fresh mozzarella and tomatoes, prosciutto and sopressata San Danielle and imported cheese and olives

INSALATA DI MARE “AMALFITANO”

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

PASTA

Choice of

PENNE RIGATE ALL’ AMITRECIANA

Homemade penne pasta with sweet onions, fresh tomato and basil

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLINI BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellini with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA GRAPPA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink grappa sauce

ENTRÉES

Choice of

SCALOPPE DI VITELLO ALLA TOSCANA

Breaded veal cutlets stuffed with prosciutto cotto, Fontina cheese and roasted garlic puree in a Chianti wine sauce with Cerignola olives and mushrooms

GAMBERI GRATINATI

Jumbo wild-caught South American shrimp with herb breadcrumbs, tomatoes and basil served with Sicilian-style couscous

POLLO TOSCANELLO

Pan-seared chicken breast with eggplant and mozzarella in a Sangiovese wine sauce

(All entrées served with vegetables and starch of the day)

COLOMBIAN COFFEE, TEA OR ESPRESSO

* plus tax and gratuity

(CAMPAGNA \$50)

ANTIPASTO FREDDO (Sampling)

A sampling of roasted peppers, fresh mozzarella and tomatoes, prosciutto and sopressata San Danielle and imported cheese and olives

INSALATA DI MARE "AMALFITANO"

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

ANTIPASTO CALDO (Sampling)

Baked clams oreganata, mozzarella en carozza, stuffed peppers alla Napoletana, stuffed zucchini with spinach and Asiago and stuffed mushrooms Florentine
(all appetizers served family style)

PASTA

Choice of

PENNE RIGATE ALLA AMATRECIANA

Penne pasta with sweet onions, fresh tomato and basil

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLINI BIANCO E SPINACCI

Spinach and white tortellini with parmigiano reggiano in a white truffle cream sauce

RIGATONI ALLA GRAPPA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink grappa sauce

ENTRÉES

Choice of

FILETTO DI MANZO O BISTECCA GRIGLIATA

Filet mignon or sirloin steak grilled to perfection and served in a Chianti wine sauce

CHICKEN ROLLATINE VALDOSTANA

Chicken breast stuffed with fontina and prosciutto cotto

SALMONE AL PORCINI E PARMIGIANO

Pan seared parmigiano-encrusted salmon served in a porcini mushroom sauce

(All entrées served with vegetables and starch of the day)

COLOMBIAN COFFEE, TEA OR ESPRESSO

* plus tax and gratuity