

SOGNO (4-COURSE DINNER)

\$33.00*

INSALATA
Your choice of one

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

INSALATA ALLA CESARE
Classic Caesar salad with croutons, parmigiano and Caesar dressing

INSALATA DI STAGIONE CON MELE E NOCI
Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

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PASTA
Your choice of one

RIGATONI RIPIENI ALL' AMATRICIANA
Ricotta-filled rigatoni with sweet onions, guanciale, San Marzano tomatoes and basil

FIORETTE ALLA SICILIANO
With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO
Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA VODKA
Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

PENNE AL FILETTO DI POMODORO
Penne pasta with sweet onions, julienne prosciutto, tomato and basil

MANICOTTI AL FORNO
Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

GNOCCHI DI RICOTTA FATTI A MANO AL PESTO
Hand-rolled baked ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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ENTRÉE DUETS
Your choice of one

POLLO ROLLATINE VALDOSTANA
Prosciutto-wrapped chicken breast stuffed with Fontina cheese and prosciutto cotto in a Marsala wine sauce with mushrooms

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GAMBERI GRATINATI
Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

PETTI DI POLLO ALLA NAPOLETANA
Pan-seared chicken breast with eggplant and mozzarella in a Madeira wine sauce

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VITELLO ALLA MARSALA
Sautéed slices of veal in a Marsala wine sauce

PETTI DI POLLO ALLA MARSALA
Pan-seared chicken breast with assorted mushrooms in a Marsala wine sauce

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VITELLO ALLA FRANCESE
Sautéed slices of veal in a white wine and lemon sauce

(All entrées served with chef's selection of vegetables and starch of the day)

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COFFEE

COLOMBIAN COFFEE, TEA OR ESPRESSO

*Plus Tax and Gratuity