

ANTIPASTO

**ANTIPASTO FREDDO**

(Sampling of Cold Appetizers)

Roasted peppers, fresh mozzarella and tomatoes, mortadella, sopressata San Danielle and marinated mushrooms

**INSALATA DI MARE**

Cold seafood salad

(Served family-style)

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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 ricotta gnocchi with pesto sauce

**RAVIOLI**

Spinach-filled ravioli with San Marzano cherry tomatoes and truffle oil

(Duet of pasta available at additional cost)

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**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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**ENTRÉES**  
Your choice of three

**SCALOPPINE DI VITELLO SICILIANA**

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

**PETTI DI POLLO ALLO SPUMANTE**

Sautéed chicken breast with artichokes, mushrooms and caperberries and roasted garlic in a Spumanti wine sauce

**TILAPIA ALLA TOSCANA O LIVORNESE**

(TOSCANA) herb breadcrumbs, tomato, olive oil

(LIVORNESE) capers, onions, tomatoes, olives

**GAMBERI GRATINATI**

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

**COSTOLETTA DI MAIALE ALLA ZINGARA**

Breaded pork chop stuffed with prosciutto cotto, Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

**POLLO SALTIMBOCCA SORRENTINO**

Breast of chicken with prosciutto and mozzarella with a white wine 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