

Chefs Select Menu

Appetizers

Sautéed Shrimp Montecarlo
Sautéed wild mushroom Tartina with a poached egg
Assorted Bruschetta

Salads

Caesar salad
Fresh mozzarella and tomatoes
House mixed greens

Entrée

New York Strip steak with grilled Prawns
Baked 8-10oz Lobster tail with potato flan and spinach
Chicken Valdostana topped with eggplant, tomato sauce, fresh mozzarella, served over spaghetti
Chicken Frangelico with mushrooms, walnuts, and a hint of cream served with spinach
Rigatoni Giardiniera with olive oil, garlic, cherry tomatoes, asparagus, and basil
Veal Tosca lightly Parmigiano batter scaloppine served with lemon slices with fresh asparagus

Dessert

Assorted homemade gelato
Tiramisu Via Nove
Assorted sorbet

Wine Selections

Banfi Vintners - Le Rime (Pinot Grigio-Chardonnay Blend)
Banfi Vintners - Col-di-Sasso (Cabernet-Sangiovese Blend)
\$89.00 per Couple