

Chefs Select Menu

Salad Choices

Caesar salad
Fresh mozzarella and tomatoes
House mixed greens

Pasta Course

Rigatoni with a Palomino sauce

Entrée Choices

Baked 8 – 10oz Lobster tail with potato flan and spinach
Chicken Montecarlo seared Chicken breast with prosciutto and mozzarella and
fried risotto cakes and zucchini
Two Pistachio encrusted Lamb Chops served with a warm celery root slaw
Grilled Canadian Salmon served with grilled zucchini and cheesy polenta cake
Seared large Pork Chop Pizzaiola with red onion, capers, tomatoes, and olives

Dessert Choices

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