



DINNER



APPETIZERS

Beef Carpaccio
with Grated Parmesan, Arugula
Drizzled with Lemon Vinaigrette

Prosciutto Salad With Arugula
Sliced Prosciutto With Cherry Tomato, Baby Greens and
Pesto Vinaigrette

SALADS

Sicilian Salad
Directly from Italy, Diced Provolone Cheese, Black Olive, Cherry Tomato,
Mixed Green Lettuce, Oregano, Olive Oil and Balsamic Vinegar **VEG**

Traditional Caesar Salad
Made with Romaine Lettuce (with a Choice of Chicken or Shrimp)
Homemade Caesar Dressing and Parmesan Cheese

SOUPS

Clam and Vegetable
Fresh Clams, Diced Vegetables and Pesto Oil **VEG**

Cream of Kale
Sautéed Kale with Vegetable Broth, Finished with Cream and
a Touch of Basil Oil **VEG**

PASTA ENTRÉES

Lasagne Bolognese With Rose Sauce
Pasta Sheets Layered with Ground Meat in Tomato Sauce, Gratinated with
Parmesan Cheese

Ricotta Spinach Ravioli Pasta
Homemade Ravioli Stuffed with Fresh Spinach and Ricotta Cheese,
Creamy Pesto Sauce and Crispy Parmesan **N, VEG**

Fettuccine al Funghi
Fresh Pasta with Portobello Mushroom and Pomodoro Sauce **VEG**

Frutti di Mare With Tagliatelle
From the Sea: Scallops, Calamari, Shrimp, and Black Mussels Cooked in
White Wine, Garlic, Onion and Napolitano Sauce **S**

Milano Spaghetti With Meatball
Homemade Beef Meatball Seasoned with Oregano, Garlic and Cooked in
Tomato Sauce, Served with Al Dente Pasta

ENTRÉES

Parmesan Chicken with Tomato Penne Pasta
Breaded Chicken with Parmesan Cheese and Al Dente Pasta

Florentine Fish
Grilled Fillet of Mahi Mahi Served with Spinach Sauce and Steam Vegetables

Chef's Special

DOLCE

Tiramisu
Traditionally Made with Coffee Liqueur and Mascarpone Cheese

Vanilla Crème Brûlée
Served with Fresh Fruit

Strawberry Panna Cotta
Served with Caramelized Banana **GF**

Sorbet of the Day
Served with Fresh Fruit

Items above may contain dairy and/or gluten unless indicated otherwise
GF: Gluten Free • DF: Dairy Free • VEG: Vegetarian •
S: Contains Shellfish • N: Contains Nuts