

M E N U

SPECIALTY COCKTAIL

CLASSIC APEROL SPRITZER \$15

APPETIZER ~ CHOICE OF ~

CAESAR SALAD

Romaine Hearts, Shaved Parmigiana Reggiano, Baked Croutons

AVE SALAD

Baby Spinach, Radicchio, Candied Walnuts, Tangerine Segments, Crumbled Goat Cheese, Honey Grain Mustard Dressing

CAPRESE SALAD

Fresh Mozzarella, Tomato, Garden Basil, Balsamic Reduction

ENTREES ~ CHOICE OF ~

GRILLED SALMON

Saffron Vegetable Rice, Grilled Asparagus, Basil Aioli

CHICKEN PARMESAN

Served with Linguine in San Marzano Tomato Sauce

FETTUCINE BOLOGNESE

Slow cooked Beef and Pork Ragu, Homemade Pasta

FOUR CHEESE & PEAR FIOCCHI

Signature Fiocchi, Parmesan White Truffle Cream Sauce

IL CARBONARA

Italian Pancetta, Egg Yolk, Light Cream, Black Pepper

CHICKEN MARSALA

Wild Mushrooms, Mashed Potatoes, Sautéed Spinach, Sweet Marsala Reduction

LASAGNA

Slow Cooked Beef & Pork Ragu, Melted Mozzarella, Bechamel

ADDITIONAL ENTRÉE OPTIONS

TRADITIONAL SPANISH PAELLA \$15

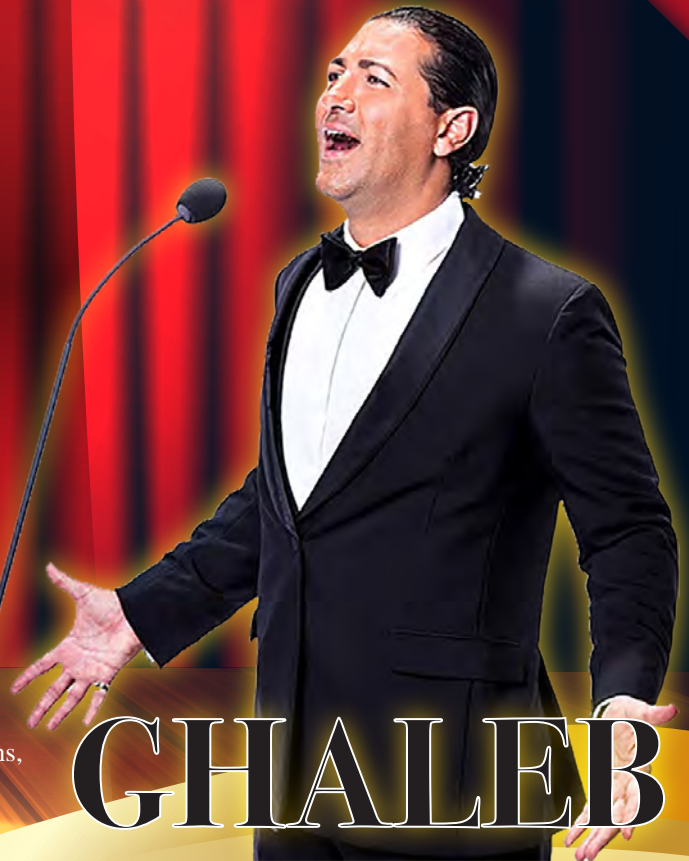
Shrimp, Mussels, Chorizo, Calamari, Clams, Scallops
over Saffron Rice

NEW YORK STRIP \$15

8 oz NY Strip Steak, Roasted Fingerling Potatoes,
Sautéed Mushrooms, Cherry Tomatoes, Caramelized Pearl Onions,
Rosemary Peppercorn Sauce

DESSERT

HOMEMADE TIRAMISU



GHALEB