



## MENU

\$21 TWO COURSE PREFIX LUNCH

\$36 THREE COURSE PREFIX DINNER

### APPETIZER

*Choice of*

#### **JUMBO SHRIMP SCAMPI**

Gulf Shrimp, Grilled Ciabatta Toast, Green Peas, Chablis Reduction

#### **NAPLES SALAD**

Crisp Romaine, Cannellini Beans, Shaved Egg, Red Onion, Maple Vinaigrette

#### **WAGYU MEATBALLS**

Finest Waygu Beef, Shaved Parmesan, Pomodoro Sauce



### MAIN COURSE

*Choice of*

#### **FOUR CHEESE AND PEAR FIOCCHI**

Parmesan Cream Sauce, Touch of White Truffle Oil

#### **GRILLED ATLANTIC SALMON**

Grilled Atlantic Salmon, Sautéed Spinach, Roasted Potatoes, Basil Aioli

#### **TAGLIOLINI BOLOGNESE**

Slow Cooked Beef and Pork Ragu, Parmigiano Reggiano

#### **CHICKEN PARMESAN**

Breaded All Natural Chicken Breast, Melted Mozzarella, Parmigiano Reggiano, Tagliolini San Marzano

*ADD \$15 for **Madagascan Tiger Shrimp** over Jasmine Rice with Jumbo Asparagus*

*ADD \$20 for **Skirt Steak** with Roasted Tricolor Potatoes, Green Beans, Classic Chimichurri Recipe*

### DESSERT

*Choice of*

#### **TIRAMISU**

Ladyfingers soaked in Espresso Coffee, Mascarpone Mouse

#### **TRES LECHE CAKE**

Fresh Strawberries, Whipped Topping

*No Course Sharing, No Substitutions or Discounts*

*Not available for takeout*

