



Antipasti

Served Family Style

MARGHERITA FLATBREAD PIZZAS

Mozzarella Cheese, Tomato Sauce, Fresh Basil

MOZZARELLA CAPRESE

Fresh Imported Mozzarella, Sliced Tomato, Fresh Basil

~ Extra Virgin Olive Oil & Balsamic Glaze ~

CALAMARI FRITTI

Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro Sauce

Main Course

Choice of

CHICKEN MARSALA OR PICCATA

Served with Mashed Potatoes & Roasted Vegetable

FILET MIGNON

8oz Chefs Cut, Pan Seared, Topped with Gorgonzola & Served with Mashed Potato & Roasted Vegetables

YELLOWTAIL FRANCESE

Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce. Served with Mashed Potatoes & Roasted Vegetables

PAPPARDELLE FRA DIAVOLO

Tossed with Garlic, Jumbo Shrimp, Spicy San Marzano Tomato Sauce

PENNE ALLA CAPRESE

Fresh Mozzarella, Basil, Fresh Tomato, Garlic & Extra Virgin Olive Oil Sauce

Dessert

Choice of

TIRAMISU

Made in house with Layers of Fresh Mascarpone & Espresso, Kahlua-Soaked Lady Fingers

VESUVIUS CAKE

Brownie Bottom & Cheesecake Center topped with Chocolate Mousse & Chocolate Truffle

COFFEE, TEA & SODA

\$60 per person, excluding tax & gratuity