

Starter:

Penne Belvedere
With Zesty Tomato Sauce

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Garden Salad

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Choice of:

Veal Scaloppine
Marsala Wine, Portobello Mushrooms

OR

Breast of Chicken
Grilled to perfection and
Topped with Fresh Herbs Marinated

OR

Yellowtail Livornese
Served with Herbed Tomato Sauce, Olive, and Capers

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Dessert:

Profiteroles
Filled with vanilla Ice Cream topped with
Grand Marier-Hot Chocolate Sauce

[This menu is \$42.00 plus 8% tax & 15% gratuity]

Starter:

Penne “Bel Flore”

Served with Broccoli Florets,
Roasted Pine Nuts, and Tomato Sauce

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Tre Gusti Salad

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Choice of:

Norwegian Salmon

Served in a Champagne Sauce

OR

Veal Scaloppini

Served with Porcini Mushrooms in a Barolo Wine Sauce

OR

Chicken “Valdostana”

Breast of Chicken topped with Prosciutto,
Fontina Chesse and a Dash of Tomato Sauce

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Dessert:

Napoloen with Rasberries

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Coffee

[This menu is \$47.00 plus 8% tax & 15% gratuity]

Starter:

Agnolotti Katerina

Homemade, filled with Spinach and Ricotta Cheese, served in a Light Pink Sauce

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Caesar Salad

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Choice of:

Veal Chop (14oz.), New York Sirloin Steak (14oz.)

OR

Tuna Fish, Veal Scaloppini

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Dessert:

Tiramisu

OR

Bitter-Sweet Chocolate Mousse With Raspberry Sauce

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Coffee, Espresso, Cappuccino

[This menu is \$55.00 plus 8% tax & 15% gratuity]