

APPETIZERS

Choice of:

Carpaccio Di Tonno

Peppercorn crusted tuna seared rare, sliced thin with Salsa Verde sauce

Bombette Pomodoro e Rucola

Homemade ricotta and spinach gnocchi with our family's marinara sauce and arugola

MAIN COURSE

Choice of:

Costolette di Agnello

Breaded lamb chops served with fingerling potatoes and a spicy mint sauce

Salmone all'Arancia

Skinless fillet of salmon with orange, basil white wine sauce

DOLCI

Choice of:

Profiterol

Cream puff filled with Chantilly cream and rolled in chocolate

Fig gelato

Fig gelato served with a Baba-Rum

Tiramisu'

Our traditional home made tiramisu'



Suggested Wines:

Volpe Pasini..... FOCUS 2001 100%Merlot (Italy).....glass10.00
BastianichREFOSCO ROSATO 2006 (Italy) dry rose`.....glass10.00
CaymusCONUNDRUM 2006 (California) White Meritage.....glass 10.00

