

A NIGHT IN ITALY

starter

LAMB SPIEDINI

SKEWERS W/ GARLIC BUTTER AND MINT SAUCE

or

FRITO MISTO

LIGHTLY BATTERED HADDOCK, CALAMARI, SHRIMP, SCALLOPS, ZUCHINI
W/ LEMON GARLIC AIOLI

or

BLOOD ORANGE FENNEL SALAD

W/ HONEY CITRUS VINEGRETTE

main course

VEAL OSSOBUCO

BRAISED W/ TOMATO AND HERB W/ GARLIC RAPINI AND SAFFRON RISOTTO

or

GRILLED SALMON W/ LEMON CAPERS

PESTO ORZO AND GRILLED ASPARAGUS W/ LEMON CAPER BUTTER SAUCE

or

BUTTERNUT SQUASH RAVIOLI

HOUSE MADE RAVIOLI, WHITE WINE GARLIC CREAM SAUCE,
HOUSE SUN-DRIED TOMATO, CRISPY PROSCIUTTO, ARUGULA
AND FRESH PARM

dessert

TIRAMISU

or

LIMONCELLO PANA COTTA

\$65