

## Salads

**Watermelon Salad** with yellow and red watermelon, fresh mint, olive oil and burrata cheese. **Mixed Green Salad** walnuts, gorgonzola cheese in balsamic vinaigrette dressing.

**Fennel Salad** with mixed greens, orange, carrots, cherry tomatoes, raspberries, feta cheese, apple vinegar dressing

*frugula, salad* with orange slices, dry cranberries, cherry tomatoes, parmesan cheese in lemon dijon mustard vinaigrette dressing.

## **Appetizers**

**Stuffed Peppers** with risotto, sausage in marinara sauce with melted mozzarella on top. **Grilled Asparagus** with hot sausage and long hot peppers **Burrata Cheese** arugula, grilled asparagus, tomatoes in chives dressing. **Fried Zucchini** served with marinara sauce.

## Entrees

**Grilled Filet Mignon & Shrimp Scampi** served with mashed potatoes and broccoli rabe **Grilled Rack of Lamb** with baked sweet potato, asparagus in rosemary sauce **Baked Salmon** topped with mango salsa, red peppers, scallions, served with roasted potatoes.

**Chicken Fontina** breaded chicken topped with ham, fontina cheese and a mushroom wine sauce over spinach and mashed potatoes.

**Roasted Chicken Cacciatore on the Bone** red peppers, onions served with a tomato basil sauce with potato chips and long hot peppers

**Grilled Skirt Steak** with hot sausage over escarole with beans and served with roasted potatoes.

**Homemade Fusilli Al'Amatrician** with pancetta, hot chili peppers in a red sauce and spicy shredded parmesan cheese.

**Grocchi Pesto** in a rich sauce with grilled shrimp on top.

**Baked Pork Cutlets** over sautéed broccoli rabe with tomato and cannellini beans **Seared Scallops** in lemon garlic butter served over a cheese risotto