

Salads

Fennel Salad Mixed greens with orange, carrots, cherry tomatoes, raspberries, and feta cheese, in an apple vinegar dressing

BLT Salad Crisp iceberg lettuce layered with crispy bacon, fresh tomatoes, onions, all finished with a creamy blue cheese dressing

Tomato Salad Juicy tomatoes combined with onions, mozzarella, and basil, dressed in balsamic dressing

Appetizers

Fried Asparagus Italian seasoned breaded perfectly fried served with honey mustard dipping sauce **Rice Ball** Stuffed with chop meat and topped with melted mozzarella, served in a rich marinara sauce **Sautéed Escarole & Cannellini Beans** served with hot sausage **Cream of Mushroom Soup** Rich and velvety cream of mushroom soup

Entrees

Grilled Filet Mignon and Shrimp Scampi served with mashed potatoes and broccoli rabe
Grilled Rack of Lamb with baked sweet potato, asparagus in rosemary sauce
Pan Seared Scallops over fettuccine pasta in carbonara sauce with pancetta, onions, peas
Grilled Skirt Steak with Grilled Shrimp in creamy mushroom sage sauce served with cheese risotto
Baked Chilean Sea Bass topped with sweet mashed potato with balsamic glaze on top served with sautéed broccoli rabe.

Baked Pork Tenderloin Milanese topped with melted Swiss cheese over grilled asparagus & roasted potatoes with a touch of marinara sauce

Roasted Chicken on the Bone served with a baked sweet potatoe & sautéed broccoli **Chicken Fontina** topped with spinach fontina cheese white wine mushroom sauce over capellini pasta. **Fusilli Pasta with Sausage** sautéed sausage, escarole, cannellini beans, cherry tomatoes in garlic wine sauce **Dover Sole & Scallops Oreganato** over sauteed spinach and roasted potatoes in a lemon wine sauce