



## 1ST COURSE

CHOICE OF

### **Cuore di Granchio**

BLUE CRAB CAKE OVER CRISPY POLENTA IN A SMOKED SUN-DRIED TOMATO SAUCE

### **Farfalla di Formaggio**

FRESH MOZZARELLA, ROMA TOMATOES, AVOCADO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL

### **Crespolini di Capone**

HOMEMADE CREPES FOLDED WITH BLACKENED CHICKEN AND ITALIAN VEGGIES, BAKED IN A SLIGHTLY SPICY BÉCHAMEL

## 2ND COURSE

CHOICE OF

### **Zuppa di Vongole**

MANHATTAN CLAM CHOWDER

### **Insalatta Panzonella**

BABY GREENS WITH GRAPE TOMATOES, CUCUMBERS, SWEET RED ONIONS, PARMESAN CROUTONS, AND A CREAMY AVOCADO DRESSING

## 3RD COURSE

CHOICE OF

### **Spigola su Riso**

BROILED CHILEAN SEA BASS OVER ROASTED EGGPLANT RISOTTO, TOPPED WITH GRILLED ASPARAGUS AND LEMON CAPER SAUCE

### **Maialeto Ripieno**

PORK TENDERLOIN STUFFED WITH AGED RICOTTA, SUN DRIED TOMATOES, PUMPKIN SEEDS, AND MUSHROOMS, TOPPED WITH A ROASTED GARLIC SAUCE

### **Bistecca al Ferro**

PRIME NY STRIP WITH SHITAKE MUSHROOMS, CRISPY TRI-COLOR BELL PEPPERS IN A PORT WINE SAUCE

### **Transino si salmone**

PINEAPPLE CHIPOTLE GLAZED NORWEGIAN SALMON WITH ONION MARMALADE AND ROASTED YELLOW BELL PEPPERS

## Dessert

### **TORTA DI FRAGOLINI ALLA PASSIONE**

STRAWBERRY PASSION CAKE WITH RUM CARAMEL SAUCE AND CANDIED ALMONDS TO SHARE