

# PRIX FIXE ONE \$22

(available for parties of 12 or more)

### FIRST COURSE

SOUP OF THE DAY
MIXED GREEN SALAD

### **SECOND COURSE**

(choose 3 of the following dishes)

MAHI MAHI LIVORNESE

served with spicy tomato sauce and roasted potatoes

EGGPLANT PARMESAN

served with spaghetti pomodoro

CHICKEN CACCIATORE

grilled chicken in mushroom tomato sauce with

creamy polenta

PASTA AL FORNO

rigatoni, meat sauce, pulled pork and melted parmesan cheese

FETTUCCINE FLORENTINE

seasonal mushrooms, spinach, sun-dried tomatoes and Marsala wine

#### THIRD COURSE

CHOCOLATE COFFEE CAKE
RICOTTA CHEESECAKE

## **EXTRAS**

(serving size for 12 people)
MEAT & CHEESE PLATTER \$42
FRIED ARTICHOKE HEARTS \$36
BRUSCHETTA PLATTER \$28



# PRIX FIXE TWO \$27

(available for parties of 12 or more)

### FIRST COURSE

(choose 2 of the following dishes)

SOUP OF THE DAY

MIXED GREEN SALAD

CAESAR SALAD

POACHED PEAR SALAD

## **SECOND COURSE**

(choose 3 of the following dishes)

SALMON AL FORNO

served with leeks, sun-dried tomatoes and artichoke hearts

TAGLIATA DI MANZO

grilled NY. Strip with salsa verde, roasted potatoes, and arugula

CHICKEN CACCIATORE

grilled chicken in mushroom tomato sauce with

creamy polenta

PASTA AL FORNO

rigatoni, meat sauce, pulled pork and melted parmesan cheese

FETTUCCINE FLORENTINE

seasonal mushrooms, spinach, sun-dried tomatoes and Marsala wine

### THIRD COURSE

CHOCOLATE COFFEE CAKE
RICOTTA CHEESECAKE

To book your party
Contact Ali at 657-232-0100