

Dinner Package 3

\$100 | Person

Appetizers

Choose 2

SHRIMP OREGANATO

grilled shrimp, white bean, escarole, crostini

ANTIPASTO

prosciutto, fresh mozzarella, provolone, olives,
heirloom tomato, soppressata, salumi

GRILLED OCTOPUS

baby arugula, white beans, potato

MEATBALL PARMIGIANA

brick oven roasted pepper, shaved Romano

Salads

Choose 2

BACIAMO MIXED GREENS

soppressata, olives, sharp provolone, heirloom tomato

CAESAR SALAD

Parmigiano-Reggiano, toasted croutons

WEDGE CLASSIC

baby iceberg, Nueskes bacon, grape tomato, creamy crumbled Maytag blue cheese

Main Course

Choose 3

8 OZ. FILET MIGNON

Center cut, broccoli rabe, fingerling potato

VEAL CHOP PARMESAN

14oz breaded dutch veal chop,
san marzano, mozzarella, penne

SUNDAY GRAVY

meatball, sausage, braciole, jumbo rigatoni

CHEF SPECIAL

Grilled shrimp, portobello mushroom, tomato,
white beans asparagus, housemade cavatelli

LASAGNA

veal, beef short rib, pork, creamy ricotta

PRIME 16 OZ. NY STRIP

chef potato

KUROBUTA PORK CHOP

double cut center chop, vinegar pepper,
fingerling potato, garlic sauteed spinach

CHILEAN SEA BASS

fresh herb crusted, roasted plum tomato
& baby clam broth, parmesan risotto

SEARED JUMBO SCALLOPS

asparagus risotto, swiss crisp

CHICKEN PARMIGIANA

cavatelli

TUSCAN CHICKEN

Pan seared chicken breast, mozzarella, tarragon cream, vegetable medley, fingerling potato

Desserts

Choose 2

TIRAMISU

SEASONAL CHEESECAKE

MOLTEN LAVA CAKE