

Chef's Menu

A la Carte sit-down dinner for our most exclusive events

Antipasti

❖ Calamari Fritti 9.95 ❖ Maryland Crab Cakes 14.50 ❖ Eggplant Bracciolettini 10.65
❖ Arancini 10.95

Caprese Salad *gluten free (Seasonal)*
Mozzarella, tomatoes, fresh basil & EVOO 9.95

Mista Salad *gluten free*
Mesculin greens, grape tomatoes, cucumbers
& aged balsamic vinaigrette 7.50

Caesar Salad
Hearts of romaine, aged shaved Parmesan and fresh baked croutons 8.50

Entrees

Filet Mignon *gluten free*
8 oz. center-cut tenderloin in a Barolo reduction sauce served with wild mushroom risotto
& grilled asparagus wrapped in Prosciutto di Parma 34.95

Grilled Atlantic Salmon *gluten free*
Finished in a saffron beurre blanc, served over a potato pancake topped with sautéed
spinach & beet chips 23.85

Risotto Di Bosco *gluten free*
Creamy Arborio rice, wild mushrooms, red wine and aged parmesan cheese 17.65

Pollo Saltimbocca
Organic farm-raised chicken breast topped with Prosciutto di Parma, sage, provolone
cheese & organic mushrooms over linguini 23.95

Lobster Ravioli
Plump lobster filled homemade ravioli in a lobster sherry cream sauce topped with a lobster
claw and half lobster tail finished with asparagus 29.85

Dolce!

❖ Tiramisu with espresso crème anglaise 8
❖ Trio of miniature cannoli's 8
❖ Chocolate Soufflé with vanilla bean gelato and raspberry coulis 8
❖ American Coffee 4



Please alert your server of any food allergies.

*A 7 % meal tax and a 20% gratuity fee will be added to the final bill. An \$85 fee is also
applicable for a private bartender. There is an \$800 food and beverage minimum. A
\$200 nonrefundable deposit is required to confirm and book the private room.*



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In addition to our Chef's Menu we also offer the following!

Pasta Tasting Course

Enjoy a tasting of our homemade pastas including Capicola Ravioli, Pappardelle Bolognese, and Piemontese with smoked prosciutto 11.95 per person

Appetizer Sampler

Includes Arancini, Rhode Thailand Calamari, Shrimp Tempura, & Toasted Ravioli 44.95

Salumi Platter

Prosciutto Di Parma, figs, Parmesan reggiano cheese, with a drizzle of aged port wine reduction 44.95

Dessert Sampler

Filled with our assorted homemade desserts including Miniature Cannoli's, Tiramisu, and our famous Peanut Butter ice cream Oreo cake 32

We also offer daily Chef Specialties for the evening!

Ask your server for paring and wine list recommendations.
If you should require any clarification on any of the items listed above
please do not hesitate to ask.

Grazie!

Additional Details Below



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