

# Prix Fixe Menu

## \$54.95 Per Person

In addition, we also offer the following enhancements:

**Pasta Tasting Course, Appetizer Sampler and Salumi Platter**  
11.95 per person      44.95 per platter      44.95 per platter

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!

## Insalate

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

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

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

## 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

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

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

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

**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

## Dolce!

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

*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.*