

# Lunch Prix Fixe

## FIRST COURSE

**\$79.95**

Soup of the day

or

Garden, Caesar, Arugula Salad

## SECOND COURSE

### **GNOCCHI BOLOGNESE**

housemade potato gnocchi, savory meat sauce, touch of cream

### **Chicken Francese**

tender chicken breast, lightly battered and simmered in a light lemon and butter sauce, served with sauteed spinach

### **Eggplant Parmigiana**

classic eggplant parm, served with rigatoni pasta

### **Rigatoni Primavera**

rigatoni tossed with fresh seasonal vegetables in garlic & oil

### **Salmon Acqua Pazzo**

chunks of atlantic salmon, roasted tomatoes, clams & mussels simmered in a light tomato broth served with crostini

### **Chicken Marsala**

chicken breast, porcini mushrooms, marsala wine, whipped potatoes

## THIRD COURSE

Sorbetto / Gelato / Cannoli

Even Dine Bar

# Dinner Prix Fixe

FIRST COURSE \$29.95

Soup of the day  
or

Garden, Caesar, Arugula Salad

SECOND COURSE

## **GNOCCHI BOLOGNESE**

housemade potato gnocchi, savory meat sauce, touch of cream

## **Chicken Francese**

tender chicken breast, lightly battered and simmered in a light lemon and butter sauce, served with sauteed spinach

## **Eggplant Parmigiana**

classic eggplant parm, served with rigatoni pasta

## **Rigatoni Alla Vodka**

san marzano plum tomato sauce, prosciutto, shallots, splash of cream, shot of vodka

## **Salmone Arrosto**

oven roasted norwegian salmon filet, lemon white wine sauce, with sauteed spinach & roasted potato

## **Veal Saltimbocca**

tender veal scallopine infused with prosciutto di parma and fontina cheese in a light demi glace, over wilted spinach & mashed potato

THIRD COURSE

Sorbetto / Gelato / Cannoli / Cheesecake

Even Dine Bar