



Prix Fixe

LUNCH - \$19.95

WINE TASTING (3oz) - \$17.95

First Course

FEATURED WINE: PIEROPAN SOAVE CLASSICO

(choose one)

SOUP OF THE DAY

or

GARDEN, CAESAR, ARUGULA SALAD



Second Course

FEATURED WINE: QUERCETO CHIANTI CLASSICO

(choose one)

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

FEATURED WINE: ELVIO COGNO MOSCATO D'ASTI

(choose one)

SORBETTO • GELATO • CANNOLI • CHEESECAKE



Prix Fixe

DINNER - \$29.95

WINE TASTING (3oz) - \$17.95

First Course

FEATURED WINE: PIEROPAN SOAVE CLASSICO

(choose one)

SOUP OF THE DAY

or

GARDEN, CAESAR, ARUGULA SALAD



Second Course

FEATURED WINE: QUERCETO CHIANTI CLASSICO

(choose one)

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, shallots, splash of cream, shot of vodka

SALMONE ARROSTO

oven roasted atlantic salmon, zesty lemongrass sauce, jasmine rice, sautéed spinach

VEAL MARSALA

Tender veal scaloppine, porcini mushrooms, marsala wine, whipped potatoes



Third Course

FEATURED WINE: ELVIO COGNO MOSCATO D'ASTI

(choose one)

SORBETTO • GELATO • CANNOLI • CHEESECAKE