

Dinner - \$33

Wine Selections

Wild Horse Unbridled Pinot Noir // \$14 per glass or \$50 per bottle

Drylands Sauvignon Blanc // \$12 per glass or \$40 per bottle

Insalata

Choice of MIXED GREEN or CAESAR SALAD

Entree

SPIEDINI DI POLLO - chicken breast rolled in Italian breadcrumbs and drizzled with amogio sauce. served with saffron risotto and vegetables.

LAMB CHOPS - five marinated and grilled lamb chops topped with a rosemary brandy sauce. Served with garlic rosemary mashed potatoes and vegetables.

VEAL PICCATA - Sauteed in white wine, garlic, lemon juice and capers. Served with garlic rosemary mashed potatoes and vegetables.

ATLANTIC SALMOMN - marinated and grilled salmon, topped with cilantro beurre blanc. Served with saffron risotto and vegetables.

CHICKEN WALNUT PASTA - sliced chicken breast tossed with penne in a Gorgonzola cream sauce.

Dolce

GELATO BALL - wild berry gelato, coated in dark chocolate, covered with fresh raspberry sauce.

VANILLA CREME BRULEE - vanilla custard topped with caramelized sugar.

NEW YORK STYLE CHEESECAKE - topped with fresh raspberry sauce.

CHOCOLATE DECADENCE CAKE - classic chocolate cake with a scoop of vanilla gelato.

SPUMONI - tri-flavored ice cream with candied fruit and nuts.

TIRAMISU - lady fingers soaked in espresso with mascarpone cheese.