



September 26, 2024

Amuse Bouche

Bruschetta with Tomato Butter

Toasted Baguette topped with Tomato Butter and Balsamic Glaze

Appetizer

(select 1)

Baked Goat Cheese Dip with Croustades

Goat, Cream and Parmesan Cheese served with a side of Croustades

Cheese Stuffed Bell Peppers

Baked Mini Bell Peppers, Chevre, Parmesan and Balsamic Glaze

Mushroom Risotto

Creamy Risotto with Buttery Garlic Mushrooms

Soup or Salad

(select 1)

Soup Ribollita Zuppa Diribollita

Onions, Carrots, Tomatoes, Beans, Celery, Kale, Ciabatta in a Vegetable Broth

Salad Antipasto

Savory Italian Meats and Cheeses tossed in a Dijon Vinaigrette

Intermezzo

Raspberry Sorbet

Entrée

(select 1)

Osso Bucco a la Milanese with Polenta

Braised Veal Shanks served with an Aromatic Sauce

Spaghetti and Meatballs

Meatballs with Authentic Italian Marinara Sauce

Carbonara

Creamy Carbonara Pasta with Seared Pancetta topped with Parmesan

Ravioli

Ricotta, Orange Zest and Italian Red Sauce

Dessert

Offering a selection of house made desserts by Chef Patrick

Menu subject to change to ensure the freshest product available

\$39.⁹⁵ / meal plus tax and service charge