Italy

Amuse Bouche

Italian Meatball

Parmesan Cheese | Bowtie noodle | fresh parsley

Appetizer *(select 1)*

Arancini

Vegetable stock | Arborio rice | peas | Parmesan (D)

Ricotta and Roasted Tomato Bruschetta

Garlic crostini | ricotta cheese | roasted tomato | thin sliced pancetta (D)

Soup *(select 1)*

Minestrone

Yellow onions | carrots | celery | potatoes | zucchini | butternut squash

Zuppa Toscana

Italian sausage | bacon | chicken broth | heavy cream | spinach (D)

Salad *(select 1)*

Burrata Caprese

Burrata cheese | tomato | fresh basil | Balsamic glaze (D)

Prosciutto Melon Panzanella

Toasted crusty bread | Arugula | mozzarella cheese | prosciutto | cantaloupe | melon (D)

Intermezzo

Frutti Di Bosco Sorbet

Blackberries | strawberries | raspberries | blueberries | Limoncello glaze (D)

Entrée *(select 1)*

Penne A la Vodka

Parmesan breaded chicken | Creamy Vodka Sauce | parsley (D)

Margherita Flatbread

Homemade flatbread | marinara | fresh mozzarella | Balsamic glaze | basil (D)

Osso Buco with Risotto Milanese

Veal osso buco | mirepoix | chicken broth | saffron | Parmesan (D)

Garlic Butter Cod Fillet

Lemon asparagus | wild rice | chicken broth | onion | parsley (D)

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish, V-Vegetarian, VG-Vegan

Menu subject to change to ensure the freshest ingredients possible

$39.95 / meal plus tax and service charge