

\$35 LUNCH MENU

ANTIPASTI

HOUSE SALAD mixed greens, carrots, tomatoes, fennel, vinaigrette CAESER SALAD romaine, caesar dressing, roasted pine nuts, parmesan croutons, sun dried tomatoes CHOOSE ONE SOUP: minestrone vichyssoise soup of the day

PIATTI PRINCIPALI

CHICKEN PARMESAN chicken parmesan with spaghetti pomodoro RAVIOLI AL FUNGHI mushroom filled ravioli, light cream sauce with ham & mushrooms RAVIOLI POMODORO spinach and cheese filled ravioli, vine ripened tomato and basil sauce

SPAGHETTI AL CARTOCCIO clams and fresh tomato, garlicky white wine sauce, baked in parchment paper SALMONE PICATTA roasted salmon, capers, lemon butter sauce, creamy mashed potatoes and vegetables

DOLCI

SCOOP OF GELATO OR COFFEE choose from our 8 flavors

chocolate	vanilla	hazelnut	strawberry
mango	lemon	passion fruit	pistachio



\$50 DINNER MENU

ANTIPASTI

MEATBALLS tomato sauce, Feta cheese CAPRESE mozzarella, tomatoes, fresh basil

CALAMARI FRITTI served with pomodoro sauce

PIATTI PRINCIPALI

LINGUINE CON FRUTTI DI MARE Linguine with clams, shrimps, calamari, white wine tomato clam sauce LOBSTER RAVIOLI SAN MARCO maine lobster filled ravioli, light brandied cream sauce SALMONE AL FINOCCHIO fillet of roasted salmon, capers and shallots, braised fennel, creamy mashed potatoes

RISOTTO ALLA MILANESE CON SCAMPI saffron infused risotto with parmesan, sweet peas, and large baked shrimps SCALOPPINI DI POLLO ALLA SALTIMBOCCA chicken breast with Prosciutto, Sage, Marsala reduction, Saffron-Risotto

DOLCI

CROSTATA DI RICOTTA house made ricotta cheesecake, raspberry sauce TIRAMI SU espresso soaked biscuits, orange laced mascarpone, cocoa

CRÈME BRULEE chilled vanilla custard, caramelized sugar topping