



# Taste the Cables

## LUNCH MENU

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### APPETIZER

(choose one)

#### CAESAR SALAD

*Heart of Romaine, garlic crostini, Parmigiano Reggiano*

#### ANGELO'S MEATBALLS

*Served in tomato sauce, fresh ricotta cheese, chives*

#### WAGYU CARPACCIO

*Wagyu beef carpaccio, arugula, shaved Parmigiano, lemon dressing, black sea salt*

### ENTRÉE

(choose one)

#### EGGPLANT PARMIGIANA

*Fried Eggplant layers, baked with tomato sauce, mozzarella, basil*

#### RICOTTA CAVATELLI

*Ricotta cheese cavatelli, tomato sauce, basil*

#### BEEF SIRLOIN

*Tagliata served with arugula, grape tomatoes, Bonini balsamic and shaved Parmigiano Reggiano*

### DESSERT

(choose one)

#### TIRAMISU

*House-made classic Tiramisu*

#### PANNA COTTA

*Lemon panna cotta, strawberry coulis*

#### SALAME AL CIOCCOLATO

*Chocolate log*

*Price per person \$30 ++*



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## DINNER MENU

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### APPETIZER

(choose one)

#### BURRATINA

*Fried green tomato, 12-year aged Bonini Balsamic*

#### ZUCCHINI FLOWERS

*Fried zucchini flowers filled with ricotta cheese, tartar sauce*

#### WAGYU CARPACCIO

*Wagyu beef carpaccio, arugula, shaved Parmigiano, lemon dressing, black sea salt*

### ENTRÉE

(choose one)

#### HOMEMADE RAVIOLI

*Stuffed with spinach & ricotta cheese, butter & sage sauce*

#### BLACK GROUPER

*Grilled black grouper in Puttanesca sauce, tomatoes, black olives, capers, anchovies, onions, garlic, served with green beans*

#### BEEF SIRLOIN

*Tagliata served with arugula, grape tomatoes, Bonini balsamic and shaved Parmigiano Reggiano*

### DESSERT

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#### TIRAMISU

*House-made classic Tiramisu*

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