THE ITALIAN RESTAURANT

first course

CAESAR SALAD GFA

Kalamata Olives, Shaved Reggiano, Focaccia Croutons

BURRATA CHEESE GFA

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil

CALAMARI

Cherry Pepper Vinaigrette, Pomodoro Sauce

main course

CHICKEN MARSALA GFA

Mushrooms, Marsala, Pappardelle

SPAGHETTI BOLOGNESE GFA

Veal, Beef, Pork, Vegetables, Cream

SNAPPER PICATTA GFA

Lemon, White Wine, Capers, Sautéed Spinach, Linguini

dessert

CHEESECAKE

Strawberry Compote

S'MORES "PIE"

Dark Chocolate Cream, Toasted Marshmallow Meringue, Graham Cracker Crust. Vanilla Ice Cream

\$70 per person

Plus Service Charge and State Sales Tax

GFA Gluten Free Available Upon Request.

Please inform your server of any food allergies. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.