

Dinner A La Carte

\$57

Three Course Dinner 1st course- select **one** item from either: Appetizer, Salad or Pasta
2nd course - select **two** items from Entrée section
3rd course - select one item from the Dessert section
Soft drinks, coffee and tea

Menu Options:

+\$3pp for an additional selection within a course

+\$5pp or an additional course

Appetizer

1. **Artichoke alla Giudia** shaved pecorino, arugula puree, roasted garlic
2. **Tuna Crudo** seasonal preparation from our menu
3. **Beef Carpaccio** seasonal preparation from our menu
4. **Prosciutto di Parma & Melon** aged balsamic, virgin olive oil, micro basil, sea salt
5. **Harvest Meatballs** (beef or eggplant) marinara, grana padano

Salad

1. **Caesar** whole leaf romaine, grana padano, garlic crostini, anchovy aioli
2. **Harvest** baby field greens, cucumber, tomato, olive, radish, red onion, oregano vinaigrette
3. **Arugula & Prosciutto** baby arugula, lemon, virgin olive oil, gorgonzola cheese
4. **Tri Colore** endive, radicchio, arugula, white balsamic vinaigrette
5. **Seafood Salad** (+\$3pp) shrimp, calamari, octopus, scungilli, lemon, evoo, vinegar pepper, red onion
6. **Caprese** fresh mozzarella, beefsteak tomato, aged balsamic, virgin olive oil, basil, sea salt
7. **Ancient Grains** quinoa, puffed faro, apple, brussels sprout, kale, pecorino, sunflower seed, lemon vin.

Pasta

1. **Chitarra** harvest tomato sauce & basil
2. **Penne A La Vodka** plum tomato, cream
3. **Rigatoni Amatriciana** guanciale, pancetta, harvest tomato, braised red onion
4. **Cheese Tortellini** venetian bolognese, garden sage, prima donna
5. **Linguini White Clam Sauce** garlic, lemon, white wine
6. **Orecchiette** broccoli rabe & sausage
7. **Risotto** seasonal preparation (can be made vegan)
8. **Wild Mushroom Risotto** pecorino, chive, white truffle oil

Entrée

1. **Faroe Island Salmon** seasonal preparation from our menu
2. **Flounder Milanese** baby arugula, red onion, roma tomato, meyer lemon vinaigrette
3. **Sole Piccata** sautéed tuscan kale, fingerling potato, lemon butter
4. **Chicken Scallopini Francese** tuscan kale, meyer lemon-parsley butter
5. **Pasta of Your Choice**
6. **Braised Short Ribs Pizzaiola** creamy heirloom polenta, bell pepper, cherry tomato, basil
7. **Petite 12oz New York Strip Steak** seasonal preparation from our menu
***Premium Entrée must be third entrée selection
8. ***** 16oz. New York Strip Steak** (+3pp) seasonal preparation from our menu
9. *****Filet Mignon** (+\$5pp) seasonal preparation from our menu
10. *****Parmesan Crusted Veal Chop** (+\$10pp) broccoli rabe, marsala jus

Dessert

1. **NY Style Cheesecake**
2. **Passion Fruit Semifreddo**
3. **Flourless Chocolate Cake**
4. **Panna Cotta**
5. **Valrhona Chocolate Cake**
6. **Celebration Cake** (your choice of cakes, filling, icing and inscription)

Menu Enhancements

Harvest Seafood Tower \$98 each

8 King Crab Legs, 10 Cocktail Shrimp, 10 Oysters & 10 Clams

Red peppe/lime mignonette, dijonnaise, cocktail sauce

Assorted Pizzas menu price for family style pizzas on table

Fresh Fruit Platter \$25

Truffle Pops \$36 for 12

\$57pp + tax & 16% gratuity + 5% Administration Fee