



## **DINNER 2019**

### **APPETIZERS**

#### **SMOKED MOZZARELLA**

*Homemade Smoked Mozzarella, Prosciutto di Parma, Fire Roasted Peppers, EVOO*

#### **ROLLATINI DI NICO**

*Rolled Sicilian Eggplant with Fresh Ricotta,  
Spinach and Mozzarella, Baked with Plum Tomatoes*

#### **CAPRESE**

*Tomatoes, Fresh Mozzarella*

### **ENTREE**

#### **RIGATONI FUNGHI SELVATICI**

*Homemade Rigatoni, Wild Mushrooms, Truffle Sauce*

#### **LOBSTER RAVIOLI**

*Maine Lobster, Crab Meat, Sherry Pink Sauce*

#### **BRANZINO**

*Cured lemon, Garlic, Rosemary, Vidalia Onions, Yukon Gold Roasted Potatoes*

#### **PRIME SIRLOIN**

*Barolo Wine Reduction Sauce*

### **DOLCE**

#### **TIRAMISU**

#### **CANNOLI**

#### **LEMON SORBET (GF OPTIONAL)**

**\$38 PER GUEST**

**EXCLUDES TAX AND GRATUITY  
PLEASE NO SHARING OF DISHES**

\*\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.