



## Menu

CHOOSE ONE FROM EACH COURSE \$40

### ◆ APPETIZERS ◆

#### ARANCINI

Sicilian rice balls with a meat filling and bread crumb crust

#### MOZZARELLA CAPRESE

Fresh mozzarella, vine-ripened tomatoes, prosciutto di parma, and fresh basil in a mozzarella glaze

#### ZUPPA DI COZZE

Prince Edward Island mussels with fresh garlic and herbs, served in a white wine or marinara sauce

### ◆ ENTREES ◆

#### SOLE FRANCESE

With spinach and roasted potatoes

#### TUSCAN CHICKEN

Pan-seared chicken breast with spinach, chopped tomatoes, and mushrooms in a creamy garlic pink sauce over linguine

#### CAJUN ALFREDO

With broccoli and mushrooms

### ◆ DESSERT ◆

#### TIRAMISU

#### TUXEDO MOUSSE TARTE

#### CREME BRULEE