



DINNER

APPETIZER

CHOICE OF ONE

BURRATA, TERRINA DI POMODORO, CAPPERI E OLIVE

Italian burrata di bufala, tomato confit, pantelleria capers and gaeta olives terrine, house focaccine

GUAZZETTO DI SEPIE

Sauteed mediterranean cuttle fish tossed in a sun chokes and fresh tomato broth scented with sardinian saffron, baby artichokes & house black bread croutons

PARMIGIANA LIGHT

Baby eggplant, fresh mozzarella, tomato sauce & basil

ENTREE

CHOICE OF ONE

BRASATO E POLENTA

Braised prime short rib served with Italian organic stone ground corn polenta

POLLO ALLA MONTECARLO

Roasted chicken breast, aged prosciutto, fontina cheese, parmigiano cheese & chardonnay reduction

RISOTTO AGLI ASPARAGI, ROBIOLA E TARTUFO

Organic camaroli rice tossed with green asparagus, triple milk robiola cheese and Italian black summer truffle

PERSICO FRITTO, CIPOLLA, POLENTA E BALSAMICO

Fried wild lake perch in Italian tempura, stewed onion, organic stone ground polenta crouton and balsamic gelatin

DESSERT

CHOICE OF ONE

MOUSSE AL GIANDUIA

Italian hazelnut & chocolate mousse in a crunchy almond basket and pistachio cream sauce

SEMIFREDDO AL TORRONE

Italian nougat torrone semifreddo served with warm chocolate and grand marnier sauce and almond cookie

\$32