



Dinner For Two

CHOOSE YOUR BOTTLE

Gambino

Prosecco, Italy

Jacobs Creek

Chardonnay, Australia

Vignarco Rosso

Sangiovese/Cab/Merlot, Italy

CHOOSE YOUR FIRST COURSE

Parsnip Bisque

Poached pears & hazelnut

Arancini

Pomodoro, mozzarella, torn basil

Caesar Salad

Traditional preparation

CHOOSE YOUR SECOND COURSE

Surf & Turf

Petite filet, shrimp, lobster butter

Roasted Chicken

Ricotta gnocchi, preserved lemon, pesto

Vegetable Ragu

Rigatoni pasta, pecorino romano, toasted breadcrumbs

DESSERT FOR TWO

Assorted Dessert Bites

\$100.00 plus tax & twenty percent gratuity

No Substitutions