

*Cheers to 35 Years!*



*Pasta Dinner*  
**\$59**

- Appetizer •
- Soup or Salad •
- Pasta or Entree •
- Choice of Dessert •
- Souvenir Wine Glass •

*Entree Dinner*  
**\$64**

APPETIZER

• ANTIPASTO PLATE •

Salami, Prosciutto, Fresh Mozzarella, Olives, Provolone, Parmesan  
Cheesecake with Mango Chutney, and Crostini Trio (see below)

\*\*\*\*\*

- Wild Mushroom & Arugula with Parmesan • Tomatoes, Basil & Balsamic •
- Whipped Ricotta with Roasted Butternut Squash on Baguette Bread •

ENTREES

*Served with roasted vegetables & choice of fettuccine marinara or roasted red potatoes.*

• TUSCAN RIBEYE •

Grilled ribeye steak with Italian herb butter.

• VEAL MARSALA •

Thin slices of sautéed veal with shitake and crimini mushrooms with a rich  
veal stock, and marsala wine.

• PORK BOCCONCINI •

Pan-seared pork tenderloin medallions with mango chutney  
and raspberry port wine sauce.

• CHICKEN PICCATA •

Sautéed chicken breast in a white wine and lemon butter sauce with  
artichokes and capers.

• LAMB ROSEMARINO •

Grilled lamb chops served with rosemary-Chianti wine sauce.

PASTAS/RISOTTO

• BISTECCA GORGONZOLA •

Grilled beef medallions served over fettuccine with gorgonzola cream  
sauce and mushrooms.

• SCAMPI GRIGLIA •

Grilled large shrimp with lemon butter, garlic, dijon, roma tomatoes and  
fresh basil, served over angel hair pasta.

• BUTTERNUT RAVIOLI •

Filled with butternut squash, tossed in walnut cream sauce and topped  
with dried cranberries.

• SEAFOOD RISOTTO •

Shrimp, scallops, salmon, cod, clams, and Dungeness crab tossed in  
creamy Italian style rice with onions, diced tomatoes and broccoli.

