Antipasti

**Tiramisu**
Mascarpone Cheese, Coffee Sabayon, Irish Cream Charlotte

**Mascarpone Cheese, Coffee Sabayon, Irish Cream Charlotte**

**Torta di Mele**
Classic Italian Fresh Apple Pie, served with Caramel Gelato

**Classic Italian Fresh Apple Pie, served with Caramel Gelato**

**Torta di Ricotta**
Classic Italian Ricotta Cheesecake

**Classic Italian Ricotta Cheesecake**

**Biscotti Assortiti**
Assorted Italian Biscotti

**Assorted Italian Biscotti**

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**Profiterol**
Frosty Cheese Mousse filled with French Vanilla Gelato, topped with Warm Chocolate Sauce

**Frosty Cheese Mousse filled with French Vanilla Gelato, topped with Warm Chocolate Sauce**

**Gelati**
Choose up to three flavors: Vanilla, Chocolate, Hazelnut, Banana

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**Sorbets**
Choose up to three flavors: Lemon, Mango, Raspberry and Pear

**Choose up to three flavors: Lemon, Mango, Raspberry and Pear**

**Cannoli Alla Siciliana**
Fresh Ricotta whipped with Candied Fruit, Chocolate Drops and Orange Blossom Water in Deep Fried Cannoli Shell

**Fresh Ricotta whipped with Candied Fruit, Chocolate Drops and Orange Blossom Water in Deep Fried Cannoli Shell**

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Piatto Principale (Main Course)

**Salsa Rustica**
Marinara sauce (San Marzano tomatoes, basil and touch of oregano) over your choice of dry pasta (Penne, Spaghetti, Linguine and Rigatoni)

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**Penne alla Vodka**
Penne Noodles in Tomato, Italian Cooked Ham, Vodka and a touch of Cream Sauce

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**Salmone & Spinace**
Crispy Skin Pan Seared Salmon, over Sautéed Spinach, served with Lemon Butter Sauce

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**Linguini alle Vongole Veraci**
Linguine in Manilla Clam, Extra Virgin Olive Oil and White Wine Sauce

**Linguine in Manilla Clam, Extra Virgin Olive Oil and White Wine Sauce**

**Scaloppini al Marsala**
Thinly Pounded Veal Scaloppine sautéed with Cremini Mushrooms and Marsala Wine

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Contorni

**Vegetali in Padella**
Your choice of Sautéed Vegetables: Spinach or Zucchini

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*Offer Valid From 5 pm to 6:30 pm*

*$33.00(++) includes 3 Course Menu + A Glass of One of Our House Wines + Coffee and Tea*

*Good for parties up to 12 people*