

First Course | Antipasto

Prosciutto & Melon | Sweet honey dew or cantaloupe covered in thinly sliced Prosciutto Di Parma and Fontina cheese

Second Course | Pasta

Cheese Ravioli | stuffed with fontina, mozzarella, ricotta, mascarpone, & Parmigiano Reggiano and served with tomato, basil, and garlic sauce

Third Course | Salad

House Salad | A blend of mixed garden greens and romaine lettuce, tossed in a homemade honey & citrus, white balsamic vinaigrette. Topped with crispy seasoned white cabbage slaw.

Fourth Course | Main Course

Pan seared boneless pork chop with mushroom gravy
Chicken breast baked in a lemon cream sauce
Idaho potato baked with rosemary, garlic, & our special seasoning blend
Zucchini Au Gratin seasoned, then baked with minced garlic and finished with Parmigiano-Reggiano

Fifth Course | Dessert

Tiramisu Cake | served with chocolate sauce and whipped cream

All Menus Are Subject To Change Based On Seasonal Availability

