

First Course | Antipasto

Assorted Antipasto | Homemade Salami, Capocollo, Prosciutto Di Parma, Fontina Cheese, and Sweet Peperonata



Second Course | Pasta

Homemade Pumpkin Ravioli | Crispy sage infused butter with freshly grated Parmigiano-Reggiano.

Third Course | Salad

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

Fourth Course | Main Course

Pork tenderloin scaloppine | baked in rich brown gravy
Marinated broiled whole chicken served with a natural gravy
Idaho potato, baked with rosemary, garlic, & our special seasoning blend
Roasted cauliflower with roasted garlic, seasoning and EVOO

Fifth Course | Dessert

Cheesecake | with graham cracker crust, strawberry compote and whipped cream

All Menus Are Subject To Change Based On Seasonal Availability