

## **First Course | Antipasto**

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

## **Second Course | Pasta**

Famous Tagliatelle | tossed in a homemade carbonara sauce.  
Topped 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**

Chicken Cacciatore | Braised chicken, baked in gravy with onions, herbs, tomatoes, mushrooms, carrots and celery

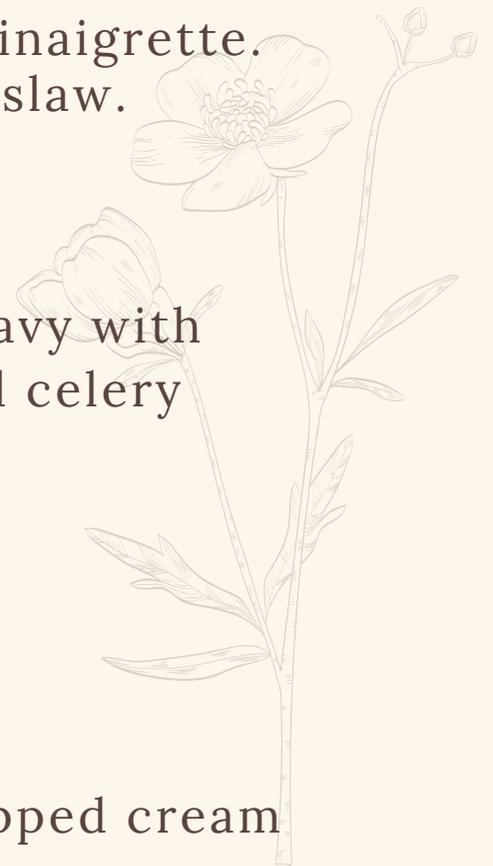
Slow roasted baby back short ribs

Traditional Italian Style Polenta

Peas with seasoned butter

## **Fifth Course | Dessert**

Chocolate mousse cake | with raspberry sauce & whipped cream



**\*All Menus Are Subject To Change Based On Seasonal Availability\***