



First Course | Antipasto

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

Second Course | Pasta

Penne Bolognese | A classic Italian meat sauce made with ground beef, crushed tomatoes, veggies, and seasonings

Third Course | Salad

Caesar Salad | Crisp romaine lettuce tossed with our homemade caesar dressing. Topped with shaved Parmigiano Reggiano and croutons.

Fourth Course | Main Course

Melt in your mouth, slow roasted pork belly
Chicken breast baked in a lemon cream sauce
Baked Yukon gold potatoes in a rosemary garlic butter
Braised red cabbage made with local apples

Fifth Course | Dessert

Freshly baked homemade apple crisp with vanilla ice cream

All Menus Are Subject To Change Based On Seasonal Availability