



## **First Course | Antipasto**

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

## **Second Course | Pasta**

Famous Tagliatelle | tossed in a tomato basil cream sauce. Topped with a drizzle of marinara and 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**

Flank Steak marinated in fresh herbs and seared  
Marinated broiled whole chicken served with a natural gravy  
Baked Yukon gold potatoes in a rosemary garlic butter  
Zucchini Au Gratin seasoned then baked with minced garlic and finished with Parmigiano-Reggiano

## **Fifth Course | Dessert**

Freshly baked Apple Turnover | Topped with caramel drizzle & dusted with powdered sugar

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