

## **First Course | Antipasto**

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

## **Second Course | Pasta**

Famous Tagliatelle | tossed in a creamy pesto sauce. Made with roasted garlic, freshly grated Parmigiano-Reggiano, and fresh basil

## **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 | seared then baked in rich brown gravy  
Marinated broiled whole chicken served with a natural gravy  
Baked Yukon 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 Sfogliatelle | Topped with caramel drizzle & dusted with powdered sugar

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

