

## **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**

Caesar Salad | Crispy romaine lettuce tossed in a homemade caesar dressing. Topped with fresh shaved Parmesan and seasoned home-style croutons.

## **Fourth Course | Main Course**



Chicken Marsala | baked with gravy, Marsala wine and white button mushrooms  
Prime grade flank steak pan seared with rosemary and thyme covered in a rich demi-glaze  
Baked Yukon gold potatoes in a rosemary garlic butter  
Zucchini At Gratin seasoned then baked with Parmigiano-Reggiano

## **Fifth Course | Dessert**

Tiramisu Cake | served with chocolate sauce and whipped cream

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