

## **First Course | Antipasto**

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

## **Second Course | Pasta**

Light and fluffy Gnocchi, tossed in a tomato basil cream sauce, accompanied by a drizzle of marinara sauce 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**

Broiled Marinated Whole Chicken served with natural gravy  
Pork tenderloin scaloppine | seared then baked in mushroom gravy  
Idaho potato, baked in rosemary, garlic and our special seasoning blend  
Roasted broccoli & cauliflower tossed in butter and roasted whole garlic

## **Fifth Course | Dessert**

Chocolate Mousse Cake | with raspberry sauce and whipped cream

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

