



Dinner Menu



First Course

PENNE A LA VODKA
PENNE RIGATI WITH PANCETTA, CAPERS,
DICED TOMATO AND ASIAGO CHEESE

Second Course

MELANGE OF SEASONAL LETTUCES

Main Course

CHOICE OF

GRILLED FILET OF BEEF
GARLIC MASHED POTATOES,
SHERRIED MUSHROOM SAUCE

BASIL CRUSTED COD
CRISP CALAMARI ON SUNDRIED TOMATO AND
ANDOUILLE RISOTTO, LEMON CAPER BROTH