



DINNER MENU "A"

ANTIPASTI

Antipasto (served family style)

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INSALATA CAPRESE

Vine ripened tomatoes, fior di latte, fresh basil, extra virgin olive oil, black olives and dried oregano

~~OR~~

INSALATA VERDE

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano & Parmigiano Reggiano

~~OR~~

POLIPO al RAGU

Grilled octopus stewed with tomato sauce, chilies, and balsamic on baby arugula with extra virgin olive oil

~~OR~~

ZUPPA DEL GIORNO

Chef's feature soup

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SECONDI

Risotto

Roasted chicken Supreme with wild exotic mushrooms & Parmigiano Reggiano Risotto, and white truffle oil

~~OR~~

SEAFOOD MISTA

Crispy skinned Atlantic Salmon, charred octopus and black tiger prawn with roasted potatoes and citrus butter sauce

~~OR~~

FILETTO al PORTO

"Certified Angus" Beef tenderloin with grilled Portobello mushroom, garlic mashed potatoes, and port demi

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DOLCE

INDIVIDUAL TIRAMISU

~~OR~~

ESPRESSO TORTE

51.95per person



DINNER MENU" B"

ANTIPASTI

Bruschetta Mista

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INSALATA VERDE

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CESARINA TRADIZIONALE

Crisp romaine lettuce, house made ceasar dressing, croutons, pancetta and Parmigiano Reggiano

~~OR~~

ZUPPA DEL GIORNO

Chef's feature soup

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SECONDI

POLLO POSITANO

Pan roasted chicken supreme with Italian spiced Roasted potatoes and a sauce of wild mushrooms, artichokes, white wine, and Pecorino cheese

~~OR~~

SALMONE al CITRONE

Crispy skinned Atlantic Salmon on spaghetti puttenesca with capers, olives, and anchovies finished with extra virgin olive oil

~~OR~~

BISTECCA

"Certified Angus" 10oz. Stiploin with garlic mashed potatoes and mushroom veal demi

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DOLCE

INDIVIDUAL ESPRESSO TORTE

39.95per person



DINNER MENU " C"

ANTIPASTI

Bruschetta Mista

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INSALATA VERDE

Baby greens, cucumber, red onion, and roma tomatoes dressed with balsamic vinaigrette, oregano and Parmigiano Reggiano

~~OR~~

CESARINA TRADIZIONALE

Crisp romaine lettuce, house made ceasar dressing, croutons, pancetta, and Parmigiano Reggiano

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SECONDI

POLLO POSITANO

Pan roasted chicken supreme with Italian spiced roasted potatoes and a sauce of wild mushrooms, Artichokes, white wine and Pecorino cheese

~~OR~~

PAPPREDELLE CON la SALSICCIA

Hot Italian sausage with sweet peppers, exotic mushrooms, Parmigiano Reggiano, extra virgin olive oil, And cream

~~OR~~

SALMONE al CITRONE

Crispy skinned Atlantic Salmon with roasted potatoes and citrus, caper olive butter sauce

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DOLCE

INDIVIDUAL ESPRESSO TORTE

33.95per person