

I PRIMI – FIRST COURSE

Antipasto Misto e Pane

A Selection of Mediterranean Delicacies to share with Breads

I SECONDI – MAIN COURSE

La Bistecca

Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and a Portobello Mushroom,
served on Creamy Mashed Potato with Greens

-Or-

Pesce Del Giorno

Fresh Catch of the Day

-Or-

Scalopine di Maiale

Pan-fried Pork Scallopine, Creamy Marsala and Mushroom Sauce, Pesto Crushed Potatoes and Salad

-Or-

Risotto Con Pollo (gluten free)

Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter,
Parmesan Cheese and Extra Virgin Olive Oil

I DOLCI - DESSERT

Tiramisu – “pick me up”

Classic Italian Espresso and Mascarpone Cheesecake

-Or-

Torta Al Cioccolato Di Flourless

Flourless Chocolate Cake with Chocolate Sauce, Berry Coulis, Sorbet and Cream

-Or-

Profiteroles

Filled with Custard and served with Chocolate Sauce, Berry Compote and Cream

Espresso Coffee or Selection of Tea