



Anthony Pitillo, Executive Chef/Co-Owner  
Angelo Pitillo, Co-Founder  
Katie McLellan – General Manager/Co-Owner  
Sowmya Burugu – Bar Director/Co-Owner  
Greg Bradley – Chef De Cuisine

### Antipasti

Hummus Bi Tahini – served with warm pita bread and marinated olives

### Choice of Salad

Caesar Salad – garnished with shredded Grana Padano cheese

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes

### Choice of Entrée

Petto di Pollo alla Parmigiano – breaded breast of chicken and capellini pasta baked in a savory tomato sauce, topped with imported Fontal, Asiago, and Pecorino Romano cheeses

Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes.

Gyros – fresh lamb tenderloin, marinated and chargrilled, served on warm pita with lettuce, sweet onion, tomato, and feta-dill sauce, served with French fries

Butternut-Squash Ravioli – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with pecorino Romano cheese

(no substitutions, please)

**PER PERSON - \$43**



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### Choice of Salad

Caesar Salad – garnished with shredded Grana Padano cheese

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes

### Choice of Entrée

Petto di Pollo alla Parmigiano – breaded breast of chicken and capellini pasta baked in a savory tomato sauce, topped with imported Fontal, and Pecorino Romano cheeses

Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes

Pinchitos – lamb tenderloin rubbed with a special blend of Spanish spices, chargrilled, with sautéed white sweet potatoes (when available) and fresh green beans, topped with a picante salsa verde and Manchego cheese

Ravioli di Zucca – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with pecorino Romano cheese

(no substitutions, please)

### Choice of Dessert

Lemon-Sponge Custard – Fresh Lemon Custard and Light Lemon-Sponge Cake served Warm and topped with Fresh Chantilly Cream and Raspberry Sauce

**PER PERSON - \$45**



## **Antipasti**

Hummus Bi Tahini – served with warm pita bread and marinated olives

Gambas al Ajillo – Gulf shrimp served sizzling in a cazuelita with white wine, garlic, herbs, olive oil, and fresh lemon

## **Choice of Salad**

Caesar Salad – garnished with shredded Grana Padano cheese

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes

## **Choice of Entrée**

Petto di Pollo alla Parmigiano – breaded breast of chicken and capellini pasta baked in a savoury tomato sauce, topped with imported Fontal, Asiago, and Pecorino Romano cheeses

Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes.

Steak Frites - 8 oz. Certified Angus Beef hanger steak, pan-seared, bordelaise sauce, pomme frites (GF)

Ravioli di Zucca – Pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with pecorino Romano cheese

(no substitutions, please)

## **Choice of Dessert**

Lemon-Sponge Custard – Fresh Lemon Custard and Light Lemon-Sponge Cake served Warm and topped with whipped cream and Raspberry Sauce

Hazelnut Chocolate Chip Brownie (GF) - Made with Hazelnuts, Extra Virgin Olive Oil, and Chocolate Chips, served with whipped cream & Chocolate sauce.

**PER PERSON - \$50**



## Antipasti

Hummus Bi Tahini – served with warm pita bread and marinated olives

Gambas al Ajillo – Gulf shrimp served sizzling in a cazuelita with white wine, garlic, herbs, olive oil, and fresh lemon

## Choice of Salad

Caesar Salad – garnished with shaved Grana Padano cheese

Insalata Mista – field greens tossed in balsamic vinaigrette, garnished with Roma tomatoes

## Choice of Entrée

Charbroiled Salmon Steak – garnished with mango-dried sour cherry salsa, served with lemon-garlic mashed potatoes.

Moroccan Jerk Chicken – marinated, chargrilled chicken breast, Casablanca sauce, pearl couscous pilaf, grilled zucchini

Ravioli di Zucca – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with pecorino Romano cheese

Pinchitos – lamb tenderloin rubbed with a special blend of Spanish spices, chargrilled, with sautéed white sweet potatoes and fresh green beans, topped with a Picante salsa verde and Manchego cheese

(no substitutions, please)

## Choice of Dessert

Lemon-Sponge Custard – Warm and topped with Fresh Whipped Cream and Raspberry Sauce

Hazelnut Chocolate Chip Brownie (GF) - Made with Hazelnuts, Extra Virgin Olive Oil, and Chocolate Chips, served with whipped cream & Chocolate sauce.

**PER PERSON - \$55**

