



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

### Choice of Entrée

Fresh Salmon Steak – Chargrilled, served with Insalata Mista and a cup of tomato soup

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

Falafel Sandwich– Jerusalem-style falafel, warm pita, lettuce, tomato, sweet onion. Side – insalata mista, feta-dill sauce, and amba

Grilled Chicken Caesar Salad - Grilled marinated chicken breast atop fresh romaine hearts tossed in a traditional Caesar dressing, garnished with puff-pastry croutons and grated Asiago

(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

Vanilla Bean Ice Cream

### Choice of Beverage

Coffee, Iced Tea, or Soda  
(Hot tea not included)

**PER PERSON - \$30**



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 Dessert**

Crabcake Salad – Chef Anthony's signature six-ounce lump crab cake served with Insalata Mista and Lily's Aioli

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.

Ravioli di Zucca – Butternut-squash stuffed pasta, sage-brown butter sauce, pecorino Romano cheese.

Grilled Shrimp Caesar Salad - Large Gulf shrimp grilled atop fresh romaine hearts tossed in a traditional Caesar dressing garnished with Tuscan bread croutons and grated Grana Padano cheese (No substitutions, please)

### **Choice of Dessert**

Lemon-Sponge Custard – Fresh Lemon Custard and Light Lemon-Sponge Cake are served warm and topped with whipped cream and raspberry sauce.

Vanilla Bean Ice Cream

### **Choice of Beverage**

Coffee, Iced Tea, or Soda  
(Hot tea not included)

**PER PERSON - \$35**