



CORPORATE

BRUSCHETTA
PROSCIUTTO & MOZZARELLA ROOLS
FRIED CALAMARI
HOUSE SALAD

ENTRÉE

HOMEMADE LASAGNE
lemon, garlic, white wine

CHICKEN LIMONE
scallops, mussels, calamari

SHRIMP & SEASHELLS
asparagus, tomato-vodka cream

GRILLED VEGETABLES
balsamic-honey glaze

LINGUINE PESCATORA
beef, ricotta, spinach, tomato

GRILLED SALMON
balsamic-honey glaze

ROASTED LAMB SHANK
red wine, onions, potatoes, au jus

FILET MIGNON
pinot noir sauce

BRAISED BONELESS BEFF RIB
with polenta

DESSERT

TIRAMISÙ
GELATO
SORBETTO
CHEESECAKE

68. per person