

Dinner Menu "A"

\$35 per person

Salad Course

Garden Salad

~ *carrot, red onion, shaved mozzarella cheese, creamy Italian dressing*

Black Bean Soup

~ *black beans, applewood smoked bacon*

Main Course

Chicken Piccata

~ *egg battered and sauteed, white wine, lemon, butter and caper sauce, potato puree, seasonal vegetables*

Penne Primavera

~ *sautéed fresh tomato, zucchini, Portobello mushrooms and broccoli in pink sauce*

Shrimp Scampi

~ *sautéed shrimp in garlic white wine sauce, linguini pasta, fresh tomato and basil salad*

Dessert Course

Double Chocolate Kahlua Bundt Cake

~ *served warm with vanilla ice cream*

Cruzan Rum Cake

~ *walnuts, served warm with vanilla ice cream*

Dinner Menu "B"

\$50 per person

Salad Course

Caesar Salad

~ *romaine with shredded parmesan cheese, croutons and our house Caesar dressing*

Garden Salad

~ *carrots, red onion, shredded mozzarella cheese, creamy Italian dressing*

Pasta Fagioli

~ *authentic Italian soup made with prosciutto, cannellini beans and sliced penne pasta*

Appetizer Course

Fresh Mozzarella and Eggplant Caponata

~ *crispy flatbread, baby greens, aged balsamic reduction*

Housemade Meatballs

~ *oven roasted beef tenderloin meatballs, marinara sauce*

Main Course (served with potato puree and seasonal vegetables)

Veal Picatta

~ *egg battered and sautéed, served with white wine, lemon, butter and caper sauce*

Chicken Marsala

~ *sautéed with mushrooms and served with Marsala wine sauce*

Mahi Diavolo

~ *sautéed and topped with spicy tomato basil cream sauce*

Dessert Course

Crème Brulee

~ *Chef's choice of seasonal flavors*

Chocolate Flourless Cake

~ *served warm with vanilla ice cream*

Fresh Berries ala mode

Dinner Menu "C"

\$65 per person

Please select three things from each course for your menu

Salad Course

Wedge Salad

~ iceberg wedge, bleu cheese crumbles, bacon, cherry tomatoes, bleu cheese dressing

East End Spinach Salad

~ dried cranberries, candied walnuts, goat cheese, raspberry vinaigrette

Garden Salad

~ carrot, red onion, shredded mozzarella cheese, cream Italian dressing

Caesar Salad

~ romaine with shredded parmesan cheese, croutons, house Caesar dressing

Appetizer Course

Fresh Mozzarella and Eggplant Caponata

~ crispy flatbread, baby greens, aged balsamic reduction

Housemade Meatballs

~ oven roasted beef tenderloin meatballs, marinara sauce

Calamari Provencial

~ sautéed in garlic butter, white wine and marinara

Pasta Fagioli

~ authentic Italian soup made with prosciutto, cannellini beans and sliced penne pasta

Main Course (served with potato puree and seasonal vegetables)

Snapper Picatta

~ egg battered and sautéed, white wine, lemon, butter and caper sauce

Chicken or Veal Marsala

~ sauteed with mushrooms, and served with Marsala wine sauce

Chicken or Veal Parmigiano

~ lightly breaded and topped with mozzarella and marinara

Petite Filet

~ center cut filet mignon served with mushroom and red wine demi

Dessert Course

Chocolate flourless cake

~ served warm with vanilla ice cream

Crème Brûlée

~ Chef's choice of seasonal flavors

Tiramisu

~ espresso soaked lady fingers, coffee liqueur, sweetened mascarpone filling

Fresh Berries ala mode