



DINNER PACKAGE 1

**\$54.95 PER PERSON PLUS TAX AND GRATUITY
(SOFT DRINK INCLUDED)**

FIRST COURSE

(SERVED FAMILY STYLE)

CAESAR SALAD

Signature Caesar salad

WAGYU MEATBALLS

Homemade meatballs + mascarpone soft white polenta + red wine tomato sauce + truffle ricotta mousse

BURRATA PARMA PROSCIUTTO

Blackberry jam + truffle oil (Served with homemade wood-fired artisan bread)

MAIN COURSE

(CHOOSE ONE)

PAPPARDELLE

Homemade pasta + slowly braised beef cheek ragu + parmigiano reggiano

DUCK GNOCCHI

Duck confit + vegetables + duck ragu

POLLO CASSEROLE

Wood fired half chicken + brown beech mushrooms + carrots + fingerling
potatoes + boursin sauce

SPINY LOBSTER RAVIOLI

Homemade ravioli + stuffed with lobster + ricotta cheese +
vodka cream tomato sauce

DESSERT

CHEF'S SELECTION



DINNER PACKAGE 2

\$59.95 PER PERSON PLUS TAX AND GRATUITY
(SOFT DRINK INCLUDED)

FIRST COURSE

(SERVED FAMILY STYLE)

BABY KALE

Roasted kabocha squash + pomegranate seeds + blood orange + black berries + candied pecan + citrus vinaigrette

WAGYU MEATBALLS

Homemade meatballs + mascarpone soft white polenta + red wine tomato sauce + truffle ricotta mousse

BURRATA PARMA PROSCIUTTO

Blackberry jam + truffle oil (Served with homemade wood-fired artisan bread)

MAIN COURSE

(CHOOSE ONE)

CRAB FETTUCCHINE

Fresh local crab + green onions + serrano pepper + organic cherry tomatoes + cognac cream sauce

PAPPARDELLE

Homemade pasta + slowly braised beef cheek ragu + parmigiano reggiano

CHICKEN PARM

Chicken breast + fresh tomato sauce + mozzarella cheese + fettuccine

SPINACH & RICOTTA RAVIOLI

Wild mushroom brandy cream sauce

NATURAL PORK CHOP

Horseradish + sweet potatoes + greens + honey whole grain mustard a jus

DESSERT

CHEF'S SELECTION



DINNER PACKAGE 3

**\$74.95 PER PERSON PLUS TAX AND GRATUITY
(SOFT DRINK INCLUDED)**

APPETIZER

(SERVED FAMILY STYLE)

MEAT AND CHEESE BOARD

Local and imported cheeses + cured meats

WAGYU MEATBALLS

Homemade meatballs + mascarpone soft white polenta + red wine tomato sauce + truffle ricotta mousse

PEACH AND RICOTTA

Grilled peach + ricotta + drizzled honey + lemon zest (Served on our wood fired artisanal bread)

FIRST COURSE

(CHOOSE ONE)

CAESAR SALAD

Signature Caesar salad

ORGANIC BEET SALAD

Roasted sweet Chioggia beets + shaved fennel + wild arugula + sunflower seeds + Greek farm goat cheese + poppy seed vinaigrette

MAIN COURSE

(CHOOSE ONE)

NEW YORK CENTER CUT 14OZ

28 days aged USDA prime hand cut in house + Served with confit mashed potatoes + broccolini

CRAB FETTUCCHINE

Fresh local crab + green onions + serrano pepper + organic cherry tomatoes + cognac cream sauce

SPINY LOBSTER RAVIOLI

Homemade ravioli + stuffed with lobster + ricotta cheese + vodka cream tomato sauce

CHICKEN PARM

Chicken breast + fresh tomato sauce + mozzarella cheese + fettuccine

BONE-IN SHORT RIB

Slowly braised + mascarpone white soft polenta + greens + crispy onion

NATURAL PORK CHOP

Horseradish + sweet potatoes + greens + honey whole grain mustard a jus

DESSERT

(FAMILY STYLE)

Chef's combinations of desserts

