

~Tasting Menu~

~Insalata~

Dell'Opera

Hand- Torn Market Greens Tossed in a Prosecco Vinaigrette with an Herb Goat Cheese Crostini, Hearts of Palm, Kalamata Olives & Cherry Tomatoes

~Secondi Choices~

Scaloppine Alla Piccata

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served Over a Puree of Potatoes & Vegetable Caponata
OR

Mezzelune D'Aragosta

Homemade Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, Finished with a Fresh Tomato & Marsala Sauce
OR

Cappellacci di Zucca

Homemade Ravioli Filled with Yellow Butternut Squash & Ricotta, Served Over Spicy Marinara Sauce, Finished with Shaved Parmigiano & Brown Butter Sage Sauce
(this dish contains pine nuts)
OR

Battuta di Pollo

Grilled Chicken Breast Set Over Fingerling Potatoes & Steamed Broccoli, Finished with Sautéed Wild Mushrooms, in a Roasted Garlic Lemon White Wine Sauce

~Dolce Choices~

Tiramisu

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Espresso Soaked Ladyfingers, Served with Espresso Sauce & Crème Anglaise
OR

Panna Cotta

Italian Creamy Milk Custard Intoxicated with Frangelico, Hiccupping with Fresh Berries, in a Light Blueberry Sauce

LUNCH \$19.00 PER PERSON
DINNER \$29.00 PER PERSON
NO SUBSTITUTIONS