



Dining Days Menu

Appetizer

Choose One:

CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE CROUTONS SERVED WITH HOMEMADE CAESAR DRESSING AND PECORINO ROMANO CHEESE

ARTICHOKE/ROASTED PEPPERS SALAD

ROMAINE LETTUCE WITH CHOPPED TOMATOES, ARTICHOKE AND ROASTED RED PEPPERS IN A BALSAMIC VINAIGRETTE

FLATBREAD BRUSCHETTA

OUR HOUSE BLEND OF TOMATOES AND ITALIAN SPICES TOPPED ON FLATBREAD

Entree

Choose One:

CHICKEN SAVORITO

CHICKEN BREAST SAUTEED WITH SHALLOTS, CHOPPED TOMATOES AND SPINACH, TOPPED WITH LUMP CRABMEAT AND MOZZARELLA CHEESE SERVED IN A WHITE WINE SAUCE OVER CAPELLINI

VEAL SALTIMBOCCA

VEAL TOPPED WITH PROSCIUTTO, SAGE AND MOZZARELLA CHEESE WITH MUSHROOMS IN A DEMI-GLAZE SAUCE OVER CAPELLINI

DEL GOLFO

CLAMS, MUSSELS, SCALLOPS, SHRIMP AND CALAMARI SERVED OVER SPAGHETTI IN A SPICY RED OR WHITE SAUCE

SALMON MARECHIARO

WILD CAUGHT SALMON SAUTEED WITH GARLIC AND CHOPPED TOMATOES SERVED IN A WHITE WINE SAUCE WITH A SIDE OF SPINACH

Dessert

Choose One:

CAPPUCCINO CAKE

LAYERS OF ESPRESSO DRENCHED CHOCOLATE SPONGE CAKE AND COFFEE CREAM DUSTED WITH COCOA POWDER

ITALIAN RUM CAKE

RUM MOISTENED VANILLA CAKE WITH VANILLA AND CHOCOLATE CUSTARD, WHIPPED CREAM AND TOASTED ALMONDS

\$35.00 PER PERSON