

DINNER 2

ANTIPASTO

(CHOICE OF)*

HOT ANTIPASTO PICCOLA VENEZIA Shrimp Scampi, Stuffed Mushroom Caps and Baked Clams Oreganata
SAUTÉED PORTOBELLO MUSHROOM
ROASTED PEPPERS AND FRESH MOZZARELLA
MELLONE E PROSCIUTTO
MUSSELS SAUTÉED (RED OR WHITE SAUCE)

PASTA

(TASTING PLATE OF)*

RAVIOLI DI ZUCCA Stuffed with aromatic pumpkin puree served in a brandy cream sauce
FUŠI ALLA GRAPPA Istrian bowtie-shaped pasta with mushrooms, grappa and parmigiano
"BUCO"LLONI Tortelloni filled with Veal Shank (Osso Buco) meat, served in our osso buco sauce

SECONDO

(CHOICE OF)*

OSSO BUCO shank of veal braised in the traditional brown sauce served with rice or gnocchi
TAGLIATA ALLA FIORENTINA Prime sirloin steak sliced and served on a bed of Rucola
SCALOPPINE DI VITELLA PICCOLA VENEZIA Sautéed with eggplant and melted mozzarella
LOMBATA DI VITELLA Porterhouse of veal, seasoned and grilled
POLLO ALLA CAMPAGNOLA Boneless chicken breast sauté with pepper, sausage and roasted potatoes
BROILED FRESH WHOLE MARKET FISH
BROILED FILLET OF SALMON

DOLCE

MIXED DESSERT PLATTER OR CELEBRATION CAKE
COFFEE, ESPRESSO, CAPPUCCINO

\$65.00 PER PERSON

(TAX, 18% GRATUITY, AND DRINKS ARE NOT INCLUDED)

*BUFFET SERVICE IS AT AN ADDITIONAL CHARGE