

DINNER 3

ANTIPASTO

(CHOICE OF)*

SAUTÉED PORTOBELLO MUSHROOM
ROASTED PEPPERS AND MOZZARELLA
MELLONE E PROSCIUTTO
MUSSELS SAUTÉED (RED OR WHITE SAUCE)
FRIED CALAMARI

PASTA

(TASTING PLATE OF)*

RIGATONI BOLOGNESE Home-made rigatoni with a hearty meat sauce
FUŠI ALLA GRAPPA Istrian bowtie-shaped pasta with mushrooms, grappa and parmigiano
TAGLIOLINI AL FILETTO DI POMODORO home-made tagliolini served in a light red tomatoe sauce

SECONDO

(CHOICE OF)*

SCALOPPINE DI VITELLA PICCOLA VENEZIA veal Scaloppine sautéed with eggplant and melted mozzarella
POLLO ALLA CAMPAGNOLA Boneless chicken breast sauté with pepper, sausage and roasted potatoes
BEEF BRACIOLA Beef paillard rolled & stuffed with chopped beef & pinoli nuts, then stewed in a tomato sauce
BROILED FILLET OF SALMON

DOLCE

MIXED DESSERT PLATTER OR CELEBRATION CAKE
COFFEE, ESPRESSO, CAPPUCCINO

\$55.00 PER PERSON

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

*BUFFET SERVICE IS AT AN ADDITIONAL CHARGE