

Three Course Wine Dinner \$70.00

First Course

Choice of one

Carpaccio di Manzo

Thin sliced raw beef tenderloin with lemon, capers and parmesan cheese

Calamari Fritti

Flash fried calamari with marinara sauce and lemon

Zuppa del Giorno

Homemade soup of the day

Pasta Trio

Chef's choice of three different homemade pastas

Torretta

Tower of homemade mozzarella, roasted bell peppers, marinated eggplant with oregano, fresh basil, and touch of extra virgin olive oil

Second Course

Choice of one

Pasta Special

Chef's choice

Agnolotti alla Panna

Homemade ravioli filled with spinach and ricotta cheese in a light cream sauce

Sogliola Aurora

Filet of sole with diced tomato, pine nuts, mushrooms and fresh basil in a white wine sauce

Vitello Buon Gusto

Sautéed veal scaloppini with artichokes, shiitake mushrooms and sundried tomatoes in a light brown sauce with a touch of cream

Petto di Pollo Potentina

Sautéed breast of chicken with mixed bell peppers, onions, capers and oregano in a light brown sauce

Quaglie Ripiene

Two roasted boneless quails stuffed with Italian sausage and fresh sage in natural pan juices

Gamberoni e Cape Sante Con Polenta Fra Diavolo

Sautéed jumbo shrimp and sea scallops with crushed red pepper, saffron in a tomato cognac sauce

Dessert

Choice of one

Tiramisù

Lady fingers dipped in espresso and Marsala wine layered with mascarpone cheese and topped with shaved chocolate

Coconut Cake

Homemade sponge cake with layers of pastry cream and coconut

Bunet

Chocolate cream caramel

Cheesecake

Cheesecake of the day