



\$38 per person Dinner

Starters

Bruschetta

Grilled Bread with Extra Virgin Olive Oil, Roma Tomatoes, Basil, Fresh Garlic, and topped with Shaved Parmesan Cheese and Arugula.

Soup or Salad (choice of one)

Classic Cesar

Crisp Romaine Lettuce tossed on Lemon Garlic, Anchovy Dressing with Croutons and Parmesan Cheese.

Minnestrone Soup

Hearty Italian Vegetable and Bean Soup.

Entrees (choice of one)

Spaghetti with Mixed Seafood

Rock Shrimp, Manila Clams, Calamari, Fresh Seafood, Roasted Bell Peppers, and Peas in a Saffron Stock.

Rotisserie Chicken

Rotisserie Half Free Range Chicken with Lemon-Garlic Sauce, Potato Au Gratin with Rotterdam Gouda and Sautéed Vegetables.

Grilled Salmon

Mesquite Grilled King Salmon Filet on Mesclun with Capers, Sun-dried Tomatoes, Shallots, Basil, Extra Virgin Olive Oil and Balsamic, and Potato Au Gratin with Rotterdam Gouda and Sautéed Vegetables.

Lamb Chops

Grilled Lamb with a Mint Demi Glaze, Potato Au Gratin with Rotterdam Gouda and Sautéed Vegetables.

Dessert, (choice of one)

Crème Brule

Classic Vanilla Bean Custard Caramelized on Top.

Profiteroles

House Made Crème Puffs filled with Fiorellos Vanilla Bean Gelato and drizzled with Chocolate Sauce.

