

Standard \$60 per person menu – not including tax,  
beverage and gratuity

Items can be substituted but may incur additional costs



### ***Antipasti***

#### **Crostini Misti**

Toasted bread medallions topped with mushrooms, eggplant  
and roasted peppers

#### **Antipasto della Casa**

Cured sliced meats and house-marinated vegetables

#### **Insalata Mista**

Mixed greens and tomatoes tossed in a lemon-oil vinaigrette

### ***Primi***

#### **Gnocchi al Gorgonzola e Risotto ai Funghi di Bosco**

Homemade potato dumplings in a creamy Gorgonzola sauce  
Creamy Arborio rice with shitake, oyster and porcini mushrooms  
(A sampling of each)

### ***Secondi – please select one***

Served with seasonal vegetables and roasted potatoes

#### **Petto di Anatra al Balsamico**

Roasted duck breast thinly sliced on a bed of spinach and topped with Balsamic vinegar reduction sauce

#### **Arrosto di Vitello**

Roasted veal loin basted with white wine, sage and rosemary

#### **Salmone alla Griglia**

Fillet of North Atlantic salmon grilled medium rare and drizzled with extra virgin olive oil

### ***Dolce – please select one***

#### **Tiramisu**

Traditional Italian cake made with Mascarpone cream,  
espresso and ladyfingers

#### **Crème Caramel**

Baked vanilla custard topped with warm caramel sauce

Coffee or Tea