



January Chef Menu

3 Course- \$47/PP Dinner

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Calamari Bites

anchovy, capers, evoo dip.

Mussels

vodka cream sauce.

MAIN

Fish of The Day

Meat Lovers Lasagna

ricotta, mozzarella, homemade tomato sauce.

10 oz. Veal Chop

mushrooms, roasted garlic, whiskey sauce, mashed potato and vegetables.

DESSERT

*Classic Tiramisu/Panna Cotta/Citrus
White Chocolate Cannoli*



January Chef Menu

3 Course- \$35/PP Lunch

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Calamari Bites

anchovy, capers, evoo dip.

Mussels

vodka cream sauce.

MAIN

Fish of The Day

Meat Lovers Lasagna

ricotta, mozzarella, homemade tomato sauce.

Toscana Chicken

spinach, sun dried tomatoes, pesto, cream sauce, spaghetti aioli.

DESSERT

*Classic Tiramisu/Panna Cotta/Citrus
White Chocolate Cannoli*