



*March Chef Menu*  
*3 Course- \$47/PP Dinner*

CHOOSE ONE PER COURSE

APPETIZERS

*Soup of the Day*

*Nonna's Polpette Di Pesce*

Potato, parsley, pepperoncini, herb aioli

*Escargot*

Baked, mushrooms, garlic butter.



MAIN COURSE

*Fish of The Day*

Complemented with Chef's Choice of side

*Veal Saltimbocca*

prosciutto, white wine butter sauce

*Shrimp Paradise Angel Hair*

shrimp, sausage, onion, red pepper,  
spinach, sun-dried tomatoes, pine nuts,  
red & green pesto.

*8 oz. Pork Chop*

Apple walnut brandy sauce, mashed  
potato, seasonal vegetables

DESSERTS

*Panna Cotta, Tiramisu or Cannoli*





*March Chef Menu*  
*3 Course- \$35/PP Lunch*

CHOOSE ONE PER COURSE

APPETIZERS

*Soup of the Day*

*Nonna's Polpette Di Pesce*

Potato, parsley, pepperoncini, herb aioli

*Crostini Con Prosciutto e Fichi*

Crostini, prosciutto, fig jam



MAIN COURSE

*Fish of The Day*

Complemented with Chef's Choice of side

*Shrimp Paradise Angel Hair*

shrimp, sausage, onion, red pepper,  
spinach, sun-dried tomatoes, pine nuts,  
red & green pesto.

*8 oz. Pork Chop*

Apple walnut brandy sauce, mashed  
potato, seasonal vegetables



DESSERTS

*Panna Cotta, Tiramisu or Cannoli*

