



July
CHEF MENU

3 COURSE | \$49 PER PERSON

*A Seasonal Selection
Crafted for the Season*





July CHEF MENU

APPETIZERS

Soup Of The Day

Fritto Misto

Fried shrimp, fried calamari, fried chicken, fried green beans, fried carrots, fried zucchini, sesame red wine spicy soya sauce

Summer Quinoa Salad

Arugula, roasted beets, kalamata olives, feta cheese, lemon infuse EVOO

ENTRÉES

Fish of the Day

Served with our Chef's specialty side

King Oyster Mushroom Pappardelle

Sauteed king oyster mushrooms, walnuts, truffle oil

Meat Platter

Italian Sausage(spicy), Back Ribs, Chicken, coleslaw, fresh cut fries

DESSERT



PANNA COTTA



TIRAMISU



GELATO BAR
(ASK YOUR SERVER)



White Chocolate
Citrus Cannoli