

SPRING CELEBRATION MENU

\$25 *Per Person plus
Tax & Gratuity*

Starter

Insalata del Casa

Served with your choice of dressing

Appetizers *Choose one*

Artichoke Caprese Skewer [GF]

Fresh basil, mozzarella, tomato and artichoke on a skewer
and drizzled with Balsamic glaze

Orange and Prosciutto Crostini

Our crostini topped with a orange spread, Prosciutto and baked until golden brown

Entrées *Choose one*

Veal and Sausage

Fresh pounded veal sautéed with mild sausage, onion and red bell peppers
in a roasted tomato Marsala sauce and tossed with penne pasta

Seafood Diablo [GF]

Fresh lobster, scallops, shrimp and crab sautéed with banana peppers
and roasted red bell in a tomato cream sauce with penne pasta

Cajun Chicken Bruschetta [GF]

Grilled chicken breast dusted with Cajun seasoning and served over a bed of Parmesan
risotto and topped with bruschetta mix, then drizzled with a orange Balsamic reduction

Lobster and Shrimp Risotto [GF]

Lobster and shrimp sautéed in Parmesan risotto with grilled zucchini,
mushrooms, roasted tomatoes and drizzled with a basil cream sauce

Dessert *Choose one*

Cannoli Dip

Sweet cream, Ricotta cheese mixed together with chocolate chips
and served with lady fingers for dipping

Vanilla Ice Cream [GF]

Strawberry Cream Angel Food Cake

[GF] = Gluten Free

**The entire menu is cooked to order; therefore, consuming raw or uncooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*