



## **ENTRÉE**

### **CAESAR SALAD**

traditional Caesar with Parmesan cheese and croutons, topped with your choice of flame-grilled chicken or salmon

### **SPAGHETTI**

traditional tomato sauce with jumbo meatball

### **CHICKEN ACUTO**

flame-grilled chicken breast over black bean salsa with grilled artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning

### **PASTA POMODORO**

vermicelli with balsamic roasted grape tomatoes, onion, capers, garlic and fresh herbs in an olive oil-marinara sauce

### **FIVE LAYER LASAGNA**

layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu and cream sauce

### **CHICKEN MARSALA**

sautéed chicken breast over fettuccine with Marsala wine brown sauce, gourmet mushrooms and artichoke hearts

## **DESSERT**

### **TIRAMISU**

vanilla cream and Kahlua chocolate sauce

tea, soft drink, and coffee included

\$18.00 per person



## **SALAD**

### **SPRING SALAD**

assorted mixed greens in balsamic vinaigrette, with tomato, red onions and roasted red peppers

### **CAESAR SALAD**

traditional Caesar with Parmesan cheese and croutons

## **ENTRÉE**

### **CHICKEN MARGARITE**

Flame-grilled chicken over angel hair pasta with mozzarella cheese, basil and choice of tomato sauce, scallion cream or tomato-basil cream sauce

### **SPAGHETTI**

traditional tomato sauce with jumbo meatball

### **CHICKEN ACUTO**

flame-grilled chicken breast over black bean salsa with grilled artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning

### **PASTA POMODORO**

vermicelli with balsamic roasted grape tomatoes, onion, capers, garlic and fresh herbs in an olive oil-marinara sauce

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### **SPAGHETTI**

traditional tomato sauce with jumbo meatball

## **DESSERT**

### **TIRAMISU**

vanilla cream and a Kahlua chocolate sauce

### **PECAN BUTTER CRUNCH CAKE**

Granny Smith apple cinnamon glaze

tea, soft drinks, and coffee included

\$22.00 per person