



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

PASTA BOLOGNESE

bucatini pasta, Parmesan, basil, cream, meat sauce

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FLAME-GRILLED SALMON FILET

5oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

SPAGHETTI

tomato sauce, jumbo meatball

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, scallions, fettuccine Alfredo

Iced tea, soft drink, and coffee included

Lunch Menu | \$28.00 per person



ENTRÉE

SPAGHETTI

tomato sauce, jumbo meatball

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing; choice of flame-grilled salmon or chicken

PASTA BOLOGNESE

bucatini pasta, Parmesan, basil, cream, meat sauce

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FLAME-GRILLED SALMON FILET

5oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, scallions, fettuccine Alfredo

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

Iced tea, soft drink, and coffee included



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

SPAGHETTI

tomato sauce, jumbo meatball

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

PASTA BOLOGNESE

bucatini pasta, Parmesan, basil, cream, meat sauce

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce

NASHVILLE HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, scallions, fettuccine Alfredo

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

Iced tea, soft drink, and coffee included

Lunch Menu | \$32.00 per person



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

CHICKENACUTO

grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro, and herbs

PASTA POMODORO

spaghetti pasta, grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FETTUCCINE IMPERIAL

grilled chicken, Italian bacon, mushrooms, Parmesan cream sauce

FLAME-GRILLED SALMON FILET

5 oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

FIVE-LAYER LASAGNA

ground beef, spicy Italian sausage ragu, Parmesan, tomato sauce

CHICKEN TUSCANY

breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine brown sauce

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

CHOCOLATE PECAN FUDGE BROWNIE

Kahlua chocolate sauce

Iced tea, soft drink, and coffee included



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

FLAME-GRILLED SALMON FILET

8oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

PARMESAN

breaded & sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic butter

BOW TIE & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs, and Parmesan; topped with Mozzarella, tomato, and cream sauces

PASTA POMODORO

spaghetti pasta, grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce

PRIME SIRLOIN

grilled 8oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

CHOCOLATE PECAN FUDGE BROWNIE

Kahlua chocolate sauce

Iced tea, soft drink, and coffee included

Dinner Menu | \$48.00 per person



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

FLAME-GRILLED SALMON FILET

8oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

SEAFOOD RISOTTO

Parmesan risotto, bay scallops, calamari, shrimp, mussels, red chili white wine sauce

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic butter

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, Parmesan, Italian bacon, mushroom cream sauce

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs, and Parmesan; topped with Mozzarella, tomato, and cream sauces

GORGONZOLA FILET

8oz center-cut, Gorgonzola rosemary butter, fettuccine alfredo, green beans

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

Iced tea, soft drink, and coffee included

Dinner Menu | \$55.00 per person



FAMILY STYLE APPETIZERS

BRUSCHETTAAMERIGO

grilled focaccia, olive tapenade, white wine roasted grape tomatoes, basil, mozzarella

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, tomatoes, scallions, Swiss, Parmesan

SALAD

GOAT CHEESE & WALNUT SALAD

grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons, house-made Caesar dressing

ENTRÉE

FILET AL VINO

8oz center-cut, Asiago cheese & leek smashed potatoes, sautéed vegetable medley, mushroom wine reduction, two shrimp

SEAFOOD RISOTTO

Parmesan risotto, bay scallops, calamari, shrimp, mussels, red chili white wine sauce

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs, and Parmesan; topped with Mozzarella, tomato, and cream sauces

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, Parmesan, Italian bacon, mushroom cream sauce

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic butter

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

Iced tea, soft drink, and coffee included

Dinner Menu | \$65.00 per person