



FIRST COURSE SELECTIONS

GF Bin 100 House Salad -mesclun greens, cucumbers, tomatoes, carrot, red onion, balsamic vinaigrette

OR

Soup of the Day

SECOND COURSE SELECTIONS (Choose 1)

GF Shrimp - sautéed with artichoke hearts, arugula, grape tomatoes, feta cheese, Kalamata olives with linguine

Linguine and Littleneck Clams- sauteed with herbs, garlic and virgin olive oil. Choice of Red or White sauce

GF Seafood Risotto Morsels of shrimp, scallop, calamari and baby clams simmered with Arborio rice, touch of tomato

GF Rolled Chicken -stuffed with prosciutto, fontina cheese and spinach, mushroom green peppercorn cognac sauce, potato puree

GF Chicken Valdostana -egg-battered chicken breast layered with Parma prosciutto and Fontina cheese over spinach, demi-glaze

GF Gorgonzola Chicken - boneless chicken breast, sautéed mushrooms, roasted peppers, onions, gorgonzola, potato puree

Butternut Squash Gnocchi sautéed with roasted butternut squash, broccoli rabe, pancetta, garlic, olive oil, pumpkin seeds

Penne Bolognese – veal, pork, and beef ragout tossed with penne pasta, shaved parmigiano reggiano

Rigatoni Vodka in a pink cream sauce, fresh basil, parmigiano reggiano

Gnocchi Sorrentino – plum tomato sauce, fresh mozzarella, parmigiano reggiano, basil

Orecchiette Rabe and Sausage – hat shaped pasta sautéed with broccoli rabe, loose sausage meat, garlic, olive oil, parmigiano reggiano

VEGAN Orecchiette Boscaiola -Orecchiette pasta, plant-based sausage sauteed with onions, mushrooms, eggplant, pomodoro sauce, vegan parmigiano

GF Boneless Pork Chop Siciliana Pan seared pork loin, sautéed bell peppers, onions, cherry peppers and fried potatoes

GF Pork Ossobuco -six hour braised pork shank served over risotto Milanese with a vegetable infused natural reduction

GF Beef Braciola Slow braised sirloin tip, rolled with prosciutto, pumpkin seeds, garlic, parsley, and parmigiano served over pappardelle in a marinara sauce

GF Filet Mignon Medallions – seared beef tenderloin, gorgonzola mushroom cream sauce, potato puree

Create your own Dinner Entrée: Add one of the following to one of our salads:

Meatballs ~ Grilled Shrimp ~ Chicken Breast

Caesar, Arugula, Goat Cheese

THIRD COURSE SELECTIONS (Choose 1)

Churros

New York Style Cheesecake

Tres Leches

German Chocolate Cake

Warm Apple Raisin Crisp ala Mode

Tiramisu

Cannoli

GF Crème Brulee

GF Ice Cream or Sorbet



WINE SELECTIONS

Villa D' Adige PINOT GRIGIO - Straw yellow color. The scent is pleasing but rather intense and sharp. Dry, warm, slight roundness. Structured and substantially harmonious flavors.

BOTTLE \$35

Chateau D'Esclans "Mimi" ROSE- Cotes de Provence, France - A rose with lemons, cantaloupe, orange peel and peaches. Just a hint of bitterness. Medium-bodied with hints of tannins. Fruity, yet not over the top. Crispy and creamy.

BOTTLE \$35

Jamieson Ranch Vineyards "Whiplash" PINOT NOIR - Intriguing notes of red cherry, cranberry, plum and cassis combine with allspice and cinnamon.

BOTTLE \$35