



PLATINUM MENU \$135 per person excludes taxes & gratuities

Antipasti

choice of

Soup of the day

Caprese

Beefsteak tomato, buffalo mozzarella, basil, e.v.o.o.

Prosciutto di Parma & Melone

Sliced prosciutto wrapped in Cantaloupe Melon

Octopus

Charred Spanish octopus, arugula, shaved fennel, orange, heirloom tomatoes

Sausage and Broccoli Rabe

Sauteed with garlic and e.v.o.o.

Pasta (served family style)

Penne Norma

Marinara, eggplant, buffalo mozzarella

Entrée

choice of

Chicken Scarpariello

Chicken breast, garlic, balsamic vinegar, wild mushrooms, onions, sausages

NY Sirloin Steak

16 oz served with peppercorn sauce

Lamb Chops

16 oz roasted, wild berry sauce, spinach, potatoes

Scottish Salmon

Champagne mustard sauce

Dover Sole Meuniere

Whole fish sautéed with meuniere sauce

Branzino Livornese

Capers, olives, onions, white wine, fresh tomato sauce

All entrée served with vegetables & potatoes

Dessert

Tiramisu | American coffee | Novello biscotti

consuming raw or uncooked meat, egg, poultry, and seafood increases risk of illness.