



EARLY SEATING

5:30pm - 8:00pm
\$89 per person

APPETIZER

choice of

Corn & Seafood Chowder

roasted corn and seafood medley in tomato broth

Insalata Cesare

romaine hearts, parmigiano, garlic croutons, house-made caesar dressing, with crispy prosciutto (pork)

Insalata Caprese

imported buffalo mozzarella, vine-ripened tomatoes, marinated olives, fresh basil, balsamic reduction

Bresaola

air-cured beef with arugula & shaved parmigiano

MAIN COURSE

choice of

Fettuccine alla Pescatore

tiger shrimp, calamari, mussels & scallops, tomato sauce

Ravioli di Funghi

mushroom ravioli, roasted peppers and spinach, rosé sauce

Costoletta di Vitello

grilled 10oz prime veal chop with a port wine demi-glace

Agnello Brasato al Vino Rosso

lamb shank slow braised in red wine and fresh herbs

DESSERT

choice of

Tiramisu

espresso-dipped savoiardi biscuits & rich mascarpone

Panna Cotta

vanilla panna cotta with strawberry coulis

Chocolate Tartufo

chocolate zabaglione gelato truffle

LATE SEATING

8:30pm to close
\$149 per person

APPETIZER

Bruschetta di Burrata

imported burrata bruschetta with roasted cherry tomatoes and balsamic reduction on house-made baguette

FIRST COURSE

Risotto al Tartufo e Parmigiano

parmigiano risotto with truffle pâté

MAIN COURSE

Mare e Monte

grilled 7oz beef tenderloin filet with grilled jumbo tiger shrimp and port wine demi-glace

DESSERT

Panna Cotta

vanilla panna cotta with wild berry compote

Coffee, Tea, Espresso, Cappuccino

DJ and dancing from 10:30pm to close.
Complimentary glass of prosecco.

Accommodations will be made for dietary restrictions or allergies.

Bar, taxes, and gratuities not included.

Alioli
Ristorante