

LA CAMPAGNA (5-COURSE DINNER) \$65.00*

ANTIPASTO

Served Family-style

ANTIPASTO FREDDO

Fresh mozzarella, oven-roasted tomatoes, marinated fire-roasted red peppers, marinated mushrooms, artichoke and zucchini

ANTIPASTO CALDO

Baked clams oreganato, mozzarella in carrozza, stuffed peppers alla Napolitana, shrimp oreganata and stuffed mushrooms Florentine

SALUMI DISPLAY

An assortment of cured Italian meats with Grana Padano and fig jam

PASTA

Your choice of one

GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

TORTELLONE DI TARTUFO

Ring-shaped pasta with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

FUSILLI CON PESTO

Corkscrew-shaped pasta with pesto sauce

MEZZE RIGATONI

Small pasta tubes with tomatoes and peas

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

(Duet of pasta available at additional cost)

ENTRÉES

Your choice of three

SCALOPPINE DI VITELLO SORRENTO

Thinly sliced veal with eggplant and mozzarella in a Marsala wine sauce

PETTI DI POLLO ALLO SPUMANTE

Sautéed chicken breast with artichokes, mushrooms and caperberries and roasted garlic in a Spumanti wine sauce

CATCH OF THE DAY

(TOSCANA-STYLE) herb breadcrumbs, tomato, olive oil
(LIVORNESE-STYLE) capers, onions, tomatoes, olives

SEAFOOD TRIO

Shrimp, scallops and filet of sole prepared gratinati-style

COSTOLETTA DI MAIALE ALLA ZINGARA

Breaded pork chop stuffed with prosciutto cotto, Fontina cheese with roasted garlic and mushrooms in a sweet vermouth sauce

PETTI DI POLLO ALLA PRINCIPESSA

Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

Double-cut pork chop grilled to your liking and served with cherry peppers and Shiitake mushrooms

SHRIMP GRATINAI

Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

FILET OF SOLE OREGANATO

Herb breadcrumbs, tomatoes and olives

FILETTO DI MANZO ALLA GRIGLIA

Simply-grilled 10 oz Filet Mignon with a chianti red wine sauce

TRINCI DI SALMONE

Pan-seared North Atlantic Salmon with pignoli nuts, raisins and grape tomatoes with white balsamic vinegar and sweet honey

(All entrées served with chef's selection of vegetables and starch of the day)

CAFFE

COLOMBIAN COFFEE, TEA OR ESPRESSO

*Plus Tax and Gratuity