

SOGNO (4-COURSE DINNER) \$45.00*

INSALATA

Your choice of one

INSALATA TRE COLORI

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

INSALATA ALLA CESARE

Classic Caesar salad with croutons, parmigiano and Caesar dressing

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

PASTA

Your choice of one

GEMELLI ALLA AMATRICIANA

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

FIORETTE ALLA SICILIANO

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

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

(Duet of pasta available at additional cost)

ENTRÉE DUETS

Your choice of one or your choice of three individual dishes

1

PETTI DI POLLO ALLA PRINCIPESSA

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

SHRIMP GRATINATI

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

2

PETTI DI POLLO SALTIMBOCA SORRENTO

Pan-seared chicken breast stuffed with prosciutto and mozzarella with a lemon and white wine sauce

VITELLO ALLA MARSALA

Sautéed slices of veal in a Marsala wine sauce

3

PETTI DI POLLO ALLA MARSALA

Pan-seared chicken breast with assorted mushrooms in a Marsala wine sauce

VITELLO ALLA FRANCESE

Sautéed slices of veal in a white wine and lemon sauce

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

CAFFE

COLOMBIAN COFFEE, TEA OR ESPRESSO

*Plus Tax and Gratuity