

FELICITA

(4-COURSE DINNER)

\$50.00*

SHOWER MENU

CHAMPAGNE TOAST

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 with crouton, parmigiano and Caesar dressing

INSALATA DI STAGIONE CON MELE E NOCI

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

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

your choice of three

PETTI DI POLLO ALLA PRINCIPESSA

sautéed chicken breast with asparagus, mozzarella, and white mushroom in a lemon sauce

PETTI DI POLLO SALTIMBOCCA SORRENTO

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

SHRIMP GRATINATI

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

SEAFOOD TRIO

Shrimp, scallops, and fillet sole prepared gratinati style

VITELLO ALLA MARSALA

sautéed slices of veal in a Marsala wine sauce

VITELLO ALLA FRANCESE

sautéed slices of veal in a white wine and lemon sauce

CAFFE

COLOMBIAN COFFEE, TEA, OR ESPRESSO

WINE+SODA

*plus tax & gratuity