

**FELICITA**

**(4-COURSE DINNER)**

**\$55.00\***

**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 Eggplant 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+SANGRIA**

**\*plus tax & gratuity**