

LUNCH MENU

\$29 PER PERSON

SERVED WITH WARM BREAD, WHIPPED BUTTER

FIRST COURSE SELECTION, (CHOOSE ONE)

CUP OF TOMATO BASIL AND ARTICHOKE SOUP

TRADITIONAL CAESAR, *CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS*

CHOPPED SALAD, *ICEBERG LETTUCE, RADISH, TOMATO, ONION, DRY RICOTTA AND RED WINE VINAIGRETTE*

SIMPLE GREENS, *CUCUMBER, CARROT AND BALSAMIC DRESSING*

ENTREE SELECTION, (CHOOSE THREE)

CHICKEN SCALLOPINI, *LEMON, CAPERS, WHITE WINE, MASHED POTATO AND SEASONAL VEGETABLE*

CHICKEN SORRENTINO, *TOPPED WITH EGGPLANT, PROSCIUTTO, MOZZARELLA, MASHED POTATO AND SEASONAL VEGETABLE*

BONELESS BRAISED BEEF SHORT RIBS, *BAROLO REDUCTION SAUCE, POTATO AND SEASONAL VEGETABLE*

ROASTED ATLANTIC SALMON, *STONE GROUND MUSTARD SAUCE, POTATO AND SEASONAL VEGETABLE*

PENNE VODKA, *WITH SAUTEED MUSHROOMS AND SPINACH*

CHICKEN OR SALMON CAESAR SALAD, *CRISP ROMAINE, PARMESAN, FOCACCIA CROUTONS AND TOPPED WITH GRILLED CHICKEN OR SALMON*

DESSERT SELECTION, (CHOOSE ONE)

MASCARPONE CHEESECAKE, *MIXED BERRY SAUCE*

FLOURLESS CHOCOLATE CAKE

TIRAMISU

CARROT CAKE