

# Continental Dinner

## ANTIPASTI FAMILY STYLE

### Calamari Fritti

Fried calamari- Arrabiata sauce

### Filet Mignon Carpaccio

Thin sliced filet mignon- lemon- olive oil- capers- Parmigiano cheese- arugula

## INSALATA

### Pere E Gorgonzola

Mixed greens- pears- gorgonzola dolce- caramelized walnuts- raspberry vinaigrette

## ENTREE

Select three entrees from the following:

### Pollo Marsala

Pan-roasted chicken breast- portobello mushroom- Marsala wine sauce- seasonal vegetables- house potatoes

### Costolette Brasate

Braised short ribs- fresh fettuccine pasta

### Salmone Ai Ferri

Grilled salmon-lemon caper sauce- seasonal vegetables

### Bisteca Al Porcini

Ribeye- brandy- porcini mushroom sauce- house potatoes- seasonal vegetables

### Fusilli Limone E Gamberi

Fusilli pasta- garlic- Shrimp- chili flakes- white wine lemon cream sauce

## DOLCE DUO

### Tiramisu

lady fingers- coffee liquor- espresso- sweet mascarpone cream

### Cannoli

Pastry shells filled with ricotta cheese & chocolate shavings.

## \$75 per person

20% service charge and applicable sales tax added to all menu prices.  
\$25 corkage fee per 750ml bottle, maximum 2, 750ml bottles per event.