

# The Menu

ITALIAN CUISINE

---

## STARTER

SERVED FAMILY STYLE

ANTIPASTI PLATTER  
MARINATED ARTICHOKE, PEPPERS,  
SALAMI AND MOZZARELLA

## FIRST COURSE

CHOOSE ONE

### CAESAR

Baby Romaine lettuce topped with house-made dressing and rich arancini croutons

### PIZZA MARGARITA

Fresh tomato basil and mozzarella

### SOUP

Pasta Faggioli, ditalini pasta with cannellini beans and a rich tomato broth

## ENTRÉE

CHOOSE ONE

### PASTA WITH CLAM SAUCE

Handmade pasta tossed with fresh clams, garlic and butter

### PAPPARDELLE BOLOGNESE

A house-made wide noodle tossed with a Bolognese sauce—a thick and hearty sauce with lots of meat, (both pork and beef), and tons of flavor

### STEAMED MUSSELS

Fresh mussels in a white wine, fennel and tarragon butter sauce

### BRAISED LAMB SHANK

Tender lamb served with a creamy polenta and a rich demi-glace

### PALERMO FILET

A Palermo-style Italian steak topped with a salty crunchy mixture of garlicky capers over a bed of wine-broiled tomatoes

## DESSERT

CHOOSE ONE

### ITALIAN TRIO

Tiramisu, chocolate almond cake, and fresh cannoli

