



3 Course Prix-Fixe \$38

**Appetizer**

**Caesar Salad**

**Caprese Salad**

Fresh mozzarella, basil, tomatoes, balsamic

**Stuffed Zucchini**

Baked with assorted cheeses, onion, bell pepper, topped with crispy bacon

**Mussels**

Mussels of the Day or garlic white wine sauce

**Calamari Salad**

Red bell pepper, onion, tomatoes, cilantro with Thai chili lime dressing

**Entree**

**Lamb Pappardelle**

Braised lamb, roasted garlic, rosemary, white wine, garnished with herbed sour cream

**Grilled Pork Chop**

French cut chop, smashed potatoes, jicama slaw, pineapple mango chutney

**Chicken Parmesan**

Linguini and marinara sauce

**Fish of the Day**

**Gnocchi**

Roasted spring vegetables, chardonnay herb beurre blanc

**Dessert**

**Cannoli**

**Tiramisu**

**Chocolate Ganache Cheesecake**

A gratuity of 18% will be added for parties of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness