

Taste Of Italy

Appetizer

Your choice of:

Balsamic-Glazed Polpette Fiorentine

Florence-inspired meatballs infused with garlic and spinach, featuring a molten mozzarella center and finished with a delicate balsamic glaze.

Cozze al Pomodoro e Basilico

Plump mussels sautéed with fragrant garlic, onions, and white wine, simmered in a vibrant tomato-basil sauce. Served with warm, crisp garlic focaccia for the perfect accompaniment.

Salad

Panzanella Toscana

A vibrant medley of heirloom cherry tomatoes, red onion, fresh basil, bell peppers, and golden croutons, elegantly dressed in extra virgin olive oil, oregano, and a red wine vinaigrette.

Entrée

Your choice of:

Pollo Arrabbiata alla Romana

Tender chicken and al dente rigatoni tossed in a bold tomato-garlic sauce, spiced with red chili flakes and enriched with a drizzle of extra virgin olive oil.

Pesce alla Siciliana

Ocean perch oven-baked with cherry tomatoes, olives, capers, and red onions in a delicate white wine tomato-basil sauce.

Lamb Shank alla Milanese

Braised lamb shank in a rich tomato lamb au-jus sauce, served with creamy asparagus risotto and garlic wild mushrooms.

Porchetta Ripiena alla Toscana

A Tuscan-style stuffed pork roll filled with sun-dried tomatoes, spinach, prosciutto, and mozzarella, draped in a delicate lemon and sage cream sauce.

Dessert

Salame Dolce Italiano

A sweet Italian chocolate salami with velvety cocoa, biscuit crumbles, and roasted nuts.