



Happy Father's Day

CHOICE OF APPETIZER

SHRIMP COCKTAIL
w/ house made cocktail sauce

ANTIPASTO SALAD
green olives, cherry tomatoes, arugula, onions, parmesan, prosciutto, spianata, coppa, white balsamic dressing

WARM MUSHROOM SALAD
arugula salad, goat cheese

CHOICE OF ENTREE

CLASSIC RIGATONI BOLOGNESE
w/ Parmesan & house made tomato sauce

MIXED SEAFOOD LINGUINE
w/ bay scallops, tiger shrimps, mussels, calamari in a white wine sauce

CHIANTI SLOW BRAISED BEEF
W/ sautéed green beans, mash potatoes & morel mushrooms Demi glazed

PAN SEARED ATLANTIC SALMON
w/ asparagus roasted fingerling potatoes w/ a lemon dill sauce

2 COURSE MEAL
\$46 per person