

# PRE-FIXE MENU #1

## for the table

Bruschetta Caprese  
*toasted french bread, olive oil, parmesan,  
diced tomato, fresh mozzarella, red onion, garlic,  
basil, oregano, balsamic glaze*

## entrées

Penne alla Vodka w/ Chicken  
*tomato vodka cream sauce*

Seafood Ravioli  
*thyme lobster bisque sauce*

Chicken Francese  
*egg battered & sautéed,  
white wine lemon sauce,  
linguini & broccoli*

Pappardelle & Beef Ragu  
*shredded braised beef shank, tomato  
sauce, topped with whipped ricotta*

## desserts

### SERVED WITH COFFEE OR TEA

COCONUT FLAN  
*w/ dulce de leche*

TRES LECHEs  
*topped with strawberries & whipped cream*

CHOCOLATE LAVA CAKE  
*w/ french vanilla gelato*

TRIO OF SORBET  
*mango, lemon, raspberry,  
served with waffle cookie*

CRÈME BRULÉE  
*topped with fresh berries*

UNCLE PETER'S SUNDAE  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

TIRAMISU  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

**\$36 PER PERSON PLUS TAX & 20% GRATUITY**

# PRE-FIXE MENU #2

## appetizers

Meatballs & Ricotta  
*tomato basil sauce*

Herbed Goat Cheese Balls  
*panko breaded, served with honey*

Caesar Salad  
*hearts of romaine, aged parmesan,  
herbed brioche croutons, caesar dressing*

Clams de España  
*chorizo, baby spinach, red pepper,  
bread crumbs, light tomato garlic sauce*

## entrées

Jumbo Shrimp Scampi  
*herbed garlic butter sauce, chili flakes,  
capellini, baby spinach, & diced tomato*

Chicken Parm  
*panko breaded, tomato sauce,  
mozzarella, linguini*

Grilled Pork Chop  
*red wine & balsamic braised  
cipollini onions & tricolor peppers,  
chive mashed potatoes*

Grilled Salmon  
*sliced avocado & red onion, pesto cream  
sauce, roasted rosemary potato medley*

## desserts

**SERVED WITH COFFEE OR TEA**

Coconut Flan  
*w/ dulce de leche*

Tres Leches  
*topped with strawberries & whipped cream*

Chocolate Lava Cake  
*w/ french vanilla gelato*

Trio of Sorbet  
*mango, lemon, raspberry,  
served with waffle cookie*

Crème Brûlée  
*topped with fresh berries*

Uncle Peter's Sundae  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

Tiramisu  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

**\$46 PER PERSON PLUS TAX & 20% GRATUITY**

# PRE-FIXE MENU #3

## appetizers

Lump Crabmeat Tower  
*avocado, mango, tomato,  
red onion, mixed greens*

Penne alla Vodka  
*tomato, vodka cream sauce  
aged parmesan, basil*

Creamy Burrata Mozzarella  
*tomato medley, jamon serrano,  
roasted pepper, red onion, pesto crostini*

Gambas al Ajillo  
*sautéed shrimp, chili flakes,  
herbed garlic butter sauce*

## entrées

Fettuccine Fradiavolo  
*lobster tail, clams, mussels,  
shrimp, spicy tomato sauce*

Filet of Branzino  
*pan seared, lobster bisque sauce,  
cherry tomato, red pepper & pea risotto*

Grilled Skirt Steak  
*topped with avocado, tomato, & red onion,  
roasted rosemary potato medley*

Grilled Baby Lamb Chops  
*rosemary white wine butter sauce,  
crispy smashed potato, sautéed spinach*

## desserts

### SERVED WITH COFFEE OR TEA

Coconut Flan  
*w/ dulce de leche*

Chocolate Lava Cake  
*w/ french vanilla gelato*

Crème Brulée  
*topped with fresh berries*

Tiramisu  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

Tres Leches  
*topped with strawberries & whipped cream*

Trio of Sorbet  
*mango, lemon, raspberry,  
served with waffle cookie*

Uncle Peter's Sundae  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

**\$56 PER PERSON PLUS TAX & 20% GRATUITY**