

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

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

Fettuccine Gamberi
*grilled jumbo shrimp, baby arugula,
mushroom, black truffle garlic sauce*

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

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*

\$40 PER PERSON PLUS TAX & 20% GRATUITY

PRE-FIXE MENU #2

appetizers

Meatballs & Ricotta
tomato basil sauce

Crab Cakes
panko breaded, served with remoulade

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

Black Linguini Frutti di Mare
*shrimp, clams, mussels, salmon, branzino,
calamari, white wine garlic sauce*

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 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*

\$50 PER PERSON PLUS TAX & 20% GRATUITY

PRE-FIXE MENU #3

appetizers

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

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

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

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

entrées

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

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

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

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

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*

\$60 PER PERSON PLUS TAX & 20% GRATUITY