

80TH ANNIVERSARY ROMAN DINNER

Monday – Friday Evenings

(Monday, April 2nd – Friday, June 29th)

\$80* per person with wine | \$65* per person without wine

*Excludes tax and gratuity. Not valid with any other offer or promotion

FIRST COURSE

Fig bruschetta, prosciutto di parma, house-made ricotta, honey balsamic glaze
Calamari, hot pepper rings, marinara sauce (family style)

Paired with | Ruffino Rose Prosecco

SECOND COURSE

Sausage, spinach, mushroom filled ravioloni, gorgonzola cream, crispy shitake

Paired with | Gavi Banfi “Principessa”

THIRD COURSE

Classic caesar salad prepared tableside

Paired with | Gavi Banfi “Principessa”

FOURTH COURSE

Lemon olive oil sorbetto, pistachio mint pesto

Paired with | House-Made Lemon Cello

FIFTH COURSE

Mixed grilled diver scallop, shrimp, sunchokes, tomato artichoke vinaigrette

Paired with | Montepulciano d Abruzzo, Cantina Zaccagnini

SIXTH COURSE

Pepper crusted petite filet, dolce gorgonzola, veal glace, balsamic roasted pearl onions, grilled asparagus

Paired with | Brunello di Montepulciano, Collina de Lecci

SEVENTH COURSE

Pasta frolla, vanilla pastry cream, fresh berries, fragolla sauce, prepared tableside

Paired with | House-Made Coconut Cello

CELEBRATORY GIFT

Boxed House Made Torrone