

80TH ANNIVERSARY ROMAN DINNER

Monday – Thursday Evenings

(Tuesday, September 4th – Thursday, November 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

Tomato marmellatta bruschetta, duck prosciutto, creamy goat cheese
Calamari, hot pepper rings, marinara sauce, lemon caper aioli (family style)

Paired with | Villa Antinori, Super Tuscan

SECOND COURSE

Short rib ravioli, portobello mushroom sauce

Paired with | Coldisole, Brunello di Montalcino

THIRD COURSE

Classic caesar salad prepared tableside

Paired with | Ruffino, Rose Prosecco

FOURTH COURSE

Lemon orange sorbetto

Paired with | Housemade Limoncello

FIFTH COURSE

Mixed grilled diver scallop, shrimp, romesco, pancetta chips

Paired with | Banfi, Gavi "Principessa"

SIXTH COURSE

Pan seared tenderloin, black cherry port wine reduction, mashed potatoes, glazed baby carrots

Paired with | Qupe, Syrah

SEVENTH COURSE

Pasta frolla, roasted pumpkin pastry cream, caramelized banana, pomegranate sauce
prepared tableside

Paired with | Housemade Pearcello

CELEBRATORY GIFT

Boxed housemade torrone