



The Italian Restaurant

FIRST COURSE

BRUSCHETTA

Grilled Italian Bread, Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Vinegar

PASTA E FAGIOLI

Ditalini Pasta, Pancetta, White Beans, Tomato Soup

CAESAR SALAD

Romaine Tossed with Caesar Dressing, Shaved Reggiano, Foccacia Croutons, Kalamata Olives and Anchovies

MAIN COURSE

ORGANIC PENNE PRIMAVERA

Organic Vegetables, Extra Virgin Olive Oil and White Wine

RIGATONI ALLA VODKA

Tomato Cream Vodka Sauce and Pancetta

TILAPIA FRANCESE

Lemon White Wine Sauce, Side of Spaghetti Aglio e Olio

GORGONZOLA CHICKEN

Sautéed Chicken Breast, Spinach, Mushrooms, Tomatoes, Gorgonzola Cream, Side of Spaghetti Aglio e Olio

DESSERT COURSE

CHEESECAKE

Served with Chocolate Graham Cracker Crust and Finished with a Berry Coulis

CANNOLI

Crisp Pastry Shell Filled with Sweetened Ricotta Cheese, Powdered Sugar, and Chocolate Chips

GELATO

Chocolate, Vanilla, or Chef's Selection

WINE SELECTIONS

Domaine du Tariquet Chardonnay, Gascony, France, 2006 - \$8.50

Domaine du Tariquet Cabernet Sauvignon, Gascony, France, 2005 - 8.50

\$35.00 per person

Plus Service Charge and Tax