

\$28 per person plus 9.5% sales tax and a suggested gratuity of 20%

Served Family Style

# Insalate (select one, additional selections +\$5 per person)

Arugula- fennel, Parmesan, farro, beets, beet vinaigrette Mixed Greens- pears, gorgonzola, walnuts, apple cider vinaigrette Romaine- croutons, Parmesan, caesar dressing

### Secondi

## (select one, additional selections +\$7 per person)

Market Risotto- (seasonal and vegetarian) Rotisserie Chicken- thyme, rosemary, juniper Berkshire Pork Shoulder- brined, slowly smoked with applewood Pan Seared Loch Duarte Salmon (additional +\$5 per person)

### Contorni

Sautéed Brocoli Rapini Roasted Rosemary Potatoes

## Dessert (select one)

Chocolate Budino, caramel & sea salt Cheesecake, lemon curd Tiramisu

Executive Chef: Craig Difonzo