



*~ 3 Course Dinner Menu \$32 PP Plus Tax & Gratuity ~
(NO SPLIT PLATES)*

~ FIRST COURSE ~

Crostini

Ciabatta Garlic Bread Topped with Diced Roma Tomato & Basil

Toasted 3 Cheese Ravioli

*Lightly Breaded Half Moon Ravioli Filled with Mozzarella Parmesan & Ricotta
Blended with Roasted Garlic Served with Marinara Sauce*

Salad or Soup

~ SECOND COURSE ~

Cavatelli Casserole

*Cavatelli Mushroom Zucchini Onion & Parmesan Diced Tomato Marinara &
Mozzarella*

Chicken Chardonnay

*Chicken Sautéed with Mushrooms Roasted Peppers Artichoke Hearts in a Garlic
Chardonnay Wine Sauce Over Pasta*

Pork Loin Parmigiana

Pork Loin Cutlet Baked with Marinara Sauce & Mozzarella Over Pasta

Flounder Francese

*Egg Dipped Flounder Pan Fried & Finished in a Lemon & White Wine Sauce Over
Pasta*

~ THIRD COURSE ~

Cheese Cake

Chocolate ~ Strawberry ~ Caramel Drizzle