



February 2011 Prix Fixe Menu

Primi

Vongole al Forno

*clams sauteed with white wine, pancetta, garlic, onion, and bell pepper.
Topped with parmesan cheese and breadcrumbs, then baked*

Cipolla e Gorgonzola

*sliced tomatoes topped with red onion and gorgonzola,
then drizzled with extra virgin olive oil*

Zuppa Tri Fungi

a delectable cream based soup of porcini, button, and shiitake mushrooms

Principale

Vitello e Gamberi

*shrimp and asparagus wrapped in veal scaloppini, then sauteed
with balsamic sauce. Served with mashed potatoes and vegetables*

Fettuccini Primavera

*mixed fresh vegetables sauteed with white wine, garlic and onion.
Served over a bed of fettuccini pasta*

Pollo Diabolo

*grilled chicken breast scaloppini topped with peppercorn lemon butter sauce.
Served with pasta and vegetables*

Dolce

*Torta di Mele - pastry torte topped with fresh apples
Cannoli - filled with chocolate-chip mascarpone cheese
Mango Sorbet - made with fresh mango*

\$35 per person. No splitting or substitutions please.