



the MENU \$55

First Course

Family Style:

CAESAR SALAD

little gems, house-made Caesar dressing, Parmesan tuille croutons

SICILIAN GRILLED ARTICHOKE

local mint, caper, citrus white wine sauce

Second Course

Guest Choose one:

GNOCCHI CACIO E PEPE

homemade potato dumpling, stuffed with ricotta ,pecorino, cream sauce,
black pepper

SHORTRIB PAPPARDELLE

Slowly braised beef shortrib

CAPRI LEMON CHICKEN

lemon and capers sauce, seasonal veggies

Third Course

all guests receive:

LIMONCELLO CAKE

Allegro



the MENU \$65

First Course

Choice of:

CAESAR SALAD

little gems, house-made Caesar dressing, Parmesan tuille croutons

SOUP OF THE DAY

in the middle of the table:

CALAMARI FRITTI

fried calamari, spicy marinara, lemon spicy aioli

Second Course

Guest Choose one:

SALMONE VENEZIANO

sauteed spinach, mashed potato, creamy whole grain mustard sauce

RIGATONI SICILIANI

fresh homemade mezzigatoni, Italian sausage, diced tomato, light tomato sauce, mozzarella cheese

CAPRI LEMON CHICKEN

lemon and capers sauce, seasonal veggies

Third Course

Choice of:

LIMONCELLO CAKE

TIRAMISU



the MENU \$79

First Course

Choice of:

TUNA TARTARE

PROSCIUTTO E BURRATA

Organic heirloom tomato, fresh burrata, prosciutto

CAESAR SALAD

little gems, house-made Caesar dressing, Parmesan tuille croutons

Second Course

For Each Guest:

CHEF'S PARMESAN WHEEL DAILY SPECIAL

Third Course

Choice of:

FRESH CATCH OF THE DAY

FILETTO AL CABERNET

beef filet over spinach potato puree, cabernet reduction.

LOBSTER RAVIOLI

homemade lobster ravioli, cream tomato vodka sauce

Fourth Course

Choice of:

TIRAMISU

LIMONCELLO CAKE

CANNOLI SICILIANI



the MENU \$99

First Course

For Each Guest:

CAESAR SALAD

little gems, house-made Caesar dressing, Parmesan tuille croutons

in the middle of the table:

CHARCUTERIE BOARD

chef's selection, imported cured meats and cheeses with accompaniments

CALAMARI FRITTI

fried calamari, spicy marinara, lemon spicy aioli

Second Course

For Each Guest:

CHEF'S PARMESAN WHEEL DAILY SPECIAL

Third Course

Choice of:

SEABASS AL LIMONE

Seasonal veggies, lemon butter sauce

BONE IN NY STEAK SICILIANA

Bone-in NY steak, bread crusted, grilled asparagus, porcini creamy sauce

SURF & TURF

Filet mignon in Cabernet sauce & grilled jumbo shrimp

Fourth Course

Choice of:

TIRAMISU

LIMONCELLO CAKE

CANNOLI SICILIANI