



Appetizers

ARANCINI

homemade rice balls stuffed with basil and mozzarella cheese served with pomodoro sauce

PANZANELLA SALAD

toasted bread, roasted red peppers, burrata, tomatoes, cucumbers, pickled shallots with a roasted garlic prosecco vinaigrette

Entrees

GROUPER

pan seared over risotto and vegetables topped with a honey white balsamic glaze and pickled shallots

NY STRIP STEAK

14oz with a bordelaise sauce, garlic mashed potato and vegetables

FILET MIGNON AND SHRIMP

4oz petite filet served medium rare with shrimp and a balsamic pomegranate reduction, over mashed potatoes and vegetables