

Appetizers

SACCHETTI

pear and gorgonzola stuffed

pasta with a brandy cream sauce

TALIAN DUCK POUTINE homemade truffle polenta fries and fresh cheese curd topped with shredded roasted duck and gravy

Entrees

PASTA ALLA GRICIA imported guanciale, pecorino romano tossed with bucatini topped with scallops

BARRAMUNDI pan seared over risotto and vegetables with a lemon butter sauce

FILET MIGNON
Two 40z petite filet served medium rare over mashed potatoes and vegetables with a roesmary and garlic compound butter