



# The Italian Restaurant

## FIRST COURSE

### CAPRESE

Buffalo Mozzarella and Tomatoes  
Drizzled with Balsamic Reduction and Extra Virgin Olive Oil

### EGGPLANT ROLLATINI

Crisp Fried Eggplant, Stuffed with Ricotta, Mozzarella and  
Parmesan Cheese with Pomodoro Sauce

### CAESAR SALAD

Romaine Tossed with Caesar Dressing, Shaved Reggiano,  
Focaccia Croutons, Clamata Olives and Anchovies

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## MAIN COURSE

### TILAPIA FRANCESE

Lemon White Wine Sauce  
Served with Spaghetti Aglio e Olio

### RIGATONI ROMANA

Italian Sausage and Mushrooms  
Tossed in a Tomato Cream Sauce

### BIANCO PIZZA

Ricotta, Parmesan, Fontina and Mozzarella Cheese

### CHICKEN PARMESAN

Breaded Chicken Cutlet with Tomato Sauce and Mozzarella Cheese  
Served with a side of Spaghetti Pomodoro

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## DESSERT COURSE

### KEY LIME "PIE"

Vanilla Bean Whipped Cream, Blackberry Compote,  
Coconut Tuile

### FLOURLESS CHOCOLATE CAKE

Rich Chocolate Cake Served with Chocolate Sauce,  
Toffee Crunch and Chocolate Infused Whipped Cream

### GELATO

Chocolate, Vanilla, or Chef's Selection

*\$35.00 per person  
Plus Service Charge and Tax*