



The Italian Restaurant

FIRST COURSE

SUMMER TOMATO SALAD

Heirloom Tomatoes, Cucumbers, Red Onion, Basil,
Red Wine Vinegar, Extra Virgin Olive Oil

MOZZARELLA IN CARROZZA

Oven Baked Fresh Mozzarella, Light Tomato Sauce

BRUSCHETTA

Grilled Italian Bread, Tomatoes, Basil,
Extra Virgin Olive Oil, Balsamic Reduction

MAIN COURSE

RIGATONI ALLA VODKA

Tomato Cream Vodka Sauce, Pancetta

ITALIAN SAUSAGE PEPPERONATA

Peppers, Onions, Garlic, Tomato Sauce, Served Over Spaghetti

MARGHERITA PIZZA

Fresh Tomatoes, Mozzarella, Garlic, Basil

CHICKEN OR VEAL MILANESE

Pan-Fried, Arugula, Shaved Fennel, Tomatoes, Shaved Reggiano,
Lemon Vinaigrette, Side of Spaghetti Aglio e Olio

**\$5 Additional Charge for Veal*

MUSSELS FRA DIAVOLA

Full-Flavored Tomato Sauce, Cherry Peppers, Tossed with Linguine

DESSERT COURSE

SORBETTO DEL GIORNO

Chef's Sorbet Selection of the Day

GELATO

Chocolate, Vanilla, and Chef's Selection

TIRAMISU

Lady Fingers Soaked in Espresso, Kahlua, Marsala Wine, Mascarpone,
Whipped Cream, Shaved Chocolate

\$35.00 per person

Plus Service Charge and Tax