

FOUR-COURSE PRIX FIXE DINNER FOR TWO

1ST COURSE

PROSCIUTTO MELON TOMATO BOCCONCINI SALAD WITH
BALSAMIC VINEGARETTE

SERVED WITH SPRINKLE OF SPRING MIX

2ND COURSE

SOUP OF THE DAY

OR

PORTOBELLO SIGNATURE SALAD WITH FRESHLY-SLICED
TOMATO, ROASTED RED PEPPER, AND PORTOBELLO
MUSHROOM TOPPED WITH FETA CHEESE AND HOUSE
DRESSING

OR

CAESER SALAD SERVED WITH FRESHLY-CUT ROMAINE
LETTUCE, HOMEMADE FOCCACIO CROUTONS, PARMESAN,
AND CAESER DRESSING

3RD COURSE

LOBSTER RAVIOLI STUFFED WITH REAL LOBSTER MEAT
AND RICOTA CHEESE IN A ROSE SAUCE

OR

WHOLE WHEAT SPAGHETTI WITH PORTOBELLO
MUSHROOM, ROASTED RED PEPPER, AND ARTICHOKES IN
A TOMATO SAUCE

OR

VEAL PARMESAN SERVED WITH SIDE OF LINGUINE PASTA
IN A TOMATO CREAM PESTO BASIL SAUCE

OR

GNOCCHI WITH MUSHROOM IN A TOMATO CREAM SAUCE

4TH COURSE

HOMEMADE TIRAMISU

OR

TARTUFU (CHOCOLATE AND RASBERRY OR AMARETTO
FLAVOR)