

DINNER



2019

**Primi**

*(choice of two)*

**Della Casa**

Mixed greens, radish, carrot, red onion, sherry vinaigrette

**Classic Caesar**

Focaccia croutons, Grana Parmigiano

**Minestrone alla Genovese**

Ditalini, cannellini beans, pesto

**Mainplate:**

*(choice of four)*

**Radiatore con Salsiccia**

Grilled sweet link sausage, broccoli rabe, roasted grapes, aglio e olio  
(Vegetarian upon request)

**Wood Grilled Salmon**

Seasonal Set

**Chicken Milanese**

Seasonal salad, lemon vinaigrette, shaved grana padano, grilled lemon

**Chicken Parmigiana**

Herb breaded chicken, plum tomato sauce, stracciatella, spaghetti, basil

**Spaghetti con Gamberi**

Seasonal Set

**Penne Alla Vodka**

Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged parmesan

**Chicken Bolognese**

Paccheri, hearty Italian meat sauce, stracciatella

**Specialty Entree**

*(Additional \$10 per person)*

**New York Strip**

Seasonal Set

**Dessert**

*(choice of two)*

**Classic Tiramisu**

Chocolate sauce

**Flourless Chocolate Cake**

Crème anglaise

Or

**A Special Cake Made By Our Pastry Chef**

**Starting At \$45 Per Person**

*All beverages are charged upon consumption*