



PRIX FIXE LUNCH

FIRST COURSE
choice of one appetizer

SOUP OF THE DAY

CLAMS OREGANATA

PEI MUSSELS

NONNA'S SALAD

CAESAR SALAD

CAPRESE

MOZZARELLA CARROZZA

CHICKEN MARTINI

SECOND COURSE
choice of one entree

PAPPARDELLE

CHICKEN PARM

BEET RAVIOLI

STUFFED WITH GOAT & RICOTTA CHEESE IN A BUTTER SAGE SAUCE,

CHICKEN MARSALA

SHAVED PARMESAN AND SPRINKLE OF PISTACHIOS ON TOP

VEAL PARM

LINGUINI VONGOLE

VEAL MARSALA

SALMON PICCATA

PORK CHOP CONTADINA

THIRD COURSE
choice of one dessert

TIRAMISU PANNA COTTA CHEESECAKE NUTELLA FRIED OREOS

\$29.95 PER PERSON

(tax & gratuity are not included)



PRIX FIXE DINNER

FIRST COURSE
choice of one appetizer

SOUP OF THE DAY

CAESAR SALAD

CLAMS OREGANATA

NONNA'S SALAD

NONNA'S MEATBALLS

MOZZARELLA CARROZZA

PEI MUSSELS

BURRATA
OVER PROSCIUTTO, ROASTED CHERRY
TOMATO, ROASTED PEPPERS, BALSAMIC GLAZE

CHICKEN MARTINI

SECOND COURSE
choice of one entree

PAPPARDELLE

CHICKEN PARM

BEET RAVIOLI
STUFFED WITH GOAT & RICOTTA CHEESE IN A BUTTER SAGE
SAUCE, SHAVED
PARMESAN AND SPRINKLE OF PISTACHIOS ON TOP

CHICKEN MARSALA

LINGUINI VONGOLE

VEAL PARM

SALMON PICCATA

VEAL MARSALA

BRANZINO OREGANATA

NY STRIP

MELTED GORGONZOLA, PORT WINE REDUCTION

**PORK CHOP CON-
TANDINA**

THIRD COURSE
choice of one dessert

TIRAMISU PANNA COTTA CHEESECAKE NUTELLA FRIED OREOS

\$44.95 PER PERSON

(tax & gratuity are not included)