

44.95 per guest, exclusive of tax, gratuity, and alcohol.  
If you have a food allergy, please notify our staff.

## APPETIZER

- choice of -

### ARUGULA SALAD

Arugula, capers, red onion, cherry tomatoes, roasted beets, shaved parmesan  
*Vegetarian, Gluten-free*

### ROCK SHRIMP TEMPURA

Light battered crispy shrimp tempura, spicy aioli  
*Contains shellfish, dairy, eggs, gluten*

### BURRATA

Burrata, aged prosciutto, sweet cantaloupe, basil, balsamic glaze  
*Contains dairy*

### FRIED CALAMARI

Crispy calamari, Calabrian chili, sweet Italian peppers, marinara sauce  
*Contains gluten*

## ENTREES

- choice of -

### CHICKEN MARTINI

Panko crusted chicken, white wine, lemon butter, asparagus, potatoes  
*Contains dairy, gluten, eggs*

### VEAL FLORENTINE

Veal scaloppine, white wine lemon sauce, sautéed spinach  
*Contains dairy, gluten, eggs*

### PENNE ALLA VODKA

Vodka sauce, cream, San Marzano tomatoes  
*Contains dairy, gluten*

### SALMON DIJON

Ginger mustard glaze, potatoes, sautéed spinach  
*Contains fish, mustard, dairy*

### SOLE MEUNIÈRE

Lemon seared, piccata potatoes, sautéed vegetables  
*Contains fish, dairy*

### NEW YORK SIRLOIN <sup>12</sup>

Compagnola style, sautéed peppers, onions, mushrooms, hand-cut fries

### CAVATELLI BROCCOLI RABE & SAUSAGE

Cavatelli, sausage, broccoli rabe, sun-dried tomatoes, garlic, olive oil  
*Contains dairy, gluten*

## DESSERT

- choice of -

### DELECTABLE TIRAMISU

Lady fingers, marscapone cream, espresso, cocoa

### STEAKHOUSE NY STYLE CHEESECAKE

Traditional NY Cheesecake, fresh strawberries

### TARTUFO

Rich chocolate coated gelato truffle, luscious cherry almond center

*Gigante*

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