



MENU 1 | \$45



FAMILY STYLE -

BRUSCHETTA TRIO

traditional — shaved parm, evoo, balsamic glaze burrata — salt, pepper, evoo, arugula, proscuitto cucumber - cucumber cream, cucumber, feta, arugula, evoo



CHOICE OF -

LOBSTER CANNELLONI

CHICKEN PICATTA

spinach and asparagus



LIMONCELLO RICOTTA CAKE

lemon zest and fresh blueberry compote





MENU 2 | \$65



CHOICE OF -

BRUSCHETTA TRIO

traditional — shaved parm, evoo, balsamic glaze burrata — salt, pepper, evoo, arugula, proscuitto cucumber - cucumber cream, cucumber, feta, arugula, evoo

CARBONARA FRITTA

arabiatta sauce

Second Course

CHOICE OF -

TAVERNA SALAD

CAESAR SALAD

Third Course

CHOICE OF -

LOBSTER CANNELLONI

CHICKEN PICATTA

spinach and asparagus

SCALLOP RISOTTO

risotto primavera

Dessert

CHOICE OF -

LIMONCELLO RICOTTA CAKE

lemon zest and fresh blueberry compote

NUTELLA CHEESECAKE





MENU 3 | \$75



CHOICE OF -

BRUSCHETTA TRIO

traditional — shaved parm, evoo, balsamic glaze burrata — salt, pepper, evoo, arugula, proscuitto cucumber - cucumber cream, cucumber, feta, arugula, evoo

CARBONARA FRITTA

arabiatta sauce

Second Course

CHOICE OF -

TAVERNA SALAD

CAESAR SALAD

CAPRESE SALAD

Third Course

CHOICE OF -

LOBSTER CANNELLONI

CHICKEN PICATTA

spinach and asparagus

SCALLOP RISOTTO

risotto primavera

SURF AND TURF

filet, lobster tail, mashed potato, asparagus

Dessert

CHOICE OF -

LIMONCELLO RICOTTA CAKE

lemon zest and fresh blueberry compote

NUTELLA CHEESECAKE

BOMBOLONI

filled with mascarapone cream, drizzled with chocolate and topped with pistachio