



***Four Course Pre Fix Menu***  
(Absolutely No Substitutions or Changes)

***First Course: Choice of Soup***

- ❖ Local Corn Chowder with chives and bacon
- ❖ Summer Vegetable Minestrone with pesto

***Second Course: Choice of Salad:***

- ❖ Beaver Meadow Farms Heirloom Tomato, Burattini and Fresh Basil
- ❖ Classical Caesar Salad with homemade croutons and shaved grana cheese
- ❖ Local Beet Salad with fresh frisee, Granny Smith apples, fennel, blue cheese and a cider vinaigrette

***Third Course: Choice of Entrée***

- ❖ Hatfield Farms Pork Cutlet Parmesan served over penne pasta
- ❖ Pan Seared Red Snapper Filet served with fresh heirloom cherry tomatoes, sweet onion and Sicilian olive sauce over broccolini
- ❖ Pasta alla Guitarra with fresh Beaver Meadow Farms plum tomato sauce and fresh basil
- ❖ Pan Roasted Bell and Evans Frenched Chicken Breast with marsala sauce and spinach

***Fourth Course: Choice of Homemade Dessert***

- ❖ Homemade Tiramisu with cappuccino gelato, chocolate crumble and coffee sauce
  - ❖ Warm mini Nutella cake with vanilla bean gelato and bananas
  - ❖ Fried San Gennaro Zeppoles with dipping sauces

\$30.00 Per Person + Tax and Gratuity  
Monday September 10 – Friday September 15 (Dinner Service Only)  
Please call for reservations 203 755 2211