

Italian-Style Four Course Dinner

Dine the Italian way with a multi-course meal made from our most popular dishes
\$34.95 Fixed Price

Add \$11.95 for our featured wine pairings; includes three different tastings with three courses

First Course- Choice of:

Crispy Calamari Hot Cherry Peppers, Sweet Pepper Aioli

Wine Pairing: Bex Riesling, Mosel Germany

Garlicky P.E.I Mussels Lemon- Garlic White Wine Sauce, Red Pepper Flakes

Wine Pairing: Kato Sauvignon Blanc, Marlborough, NZ

Tuscan Wings Marinated in Herbs and Spices, tossed in Parmesan Cheese; Served with house-made Gorgonzola Dressing

Wine Pairing; Zenato Pinot Grigio Italy

Crispy Brussel Sprouts Garlic, Parmesan, Goat Cheese and Lemon Aioli

Wine Pairing: Kato, Sauvignon Blanc, Marlborough, NZ

Second Course- Choice of:

Caesar Salad with Homemade Croutons

Mediterranean Salad Romaine, Kalamata Olives, Tomatoes, Cucumbers, Red Onion, Artichokes, Feta Cheese, Greek Dressing

Homemade Soup of the Day

Third Course- Choice of:

Bolognese a rich and savory sauce made with Beef and Pork, tossed with Pappardelle

Wine Pairing: Querceto Chianti DOCG, Italy

Chicken or Eggplant Parmigiana over Spaghetti

Wine Pairing: Banfi 'Centine', Tuscan Red Blend, Italy

Burrata Ravioli Creamy Burrata-Filled Ravioli, Apple-Walnut Pesto, Shaved Grana

Wine Pairing: Zenato Pinot Grigio, Italy

Pistachio-Crusted Salmon Filet Florentine Risotto, Broccolini, Lemon-Honey Drizzle

Wine Pairing: Underwood Pinot Noir, Oregon

Rosemary-Bourbon Marinated Steak Tips served with Garlic Mashed Potatoes and Broccolini

Wine Pairing: Auspicion Cab Sauvignon, California

Carbonara Italian hikers' favorite hearty dinner with Hand Cut Slab-Bacon, Mushrooms and Peas; tossed with Fresh Egg Yolk and Bucatini; topped with Shaved Parmigiano Cheese

Wine Pairing: Hess 'Shirtail Ranches' Chardonnay, Monterey

Fourth Course- Choice of:

Tiramisu Illy Café Espresso-Soaked Lady Fingers with Rich Mascarpone Cream

Wine Pairing: Villa Pozzi Moscato, Sicily

Caramel Apple Cheesecake with Warm Caramel Sauce and Granny Smith Apples

Wine Pairing: Warre's 'Warrior' Special Reserve Port, Portugal

**These foods can be cooked to order. The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*