**

 4-Courses $60

*Salad*

**Caesar Salad**
House Caesar dressing, parmesan, croutons

*Pasta Course*

**Butternut Squash Ravioli**house made butternut squash ravioli topped with crispy almonds in a light Amaretto herb sauce

*Choice of Entree*

**Seafood Risotto**
Sun-dried tomato, spinach, toasted pine nuts shrimp

**Brasato**Wine braised short rib, wild mushroom, asiago, spinach risotto with rosemary demi

**Ancho Salmon**
Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Piccata**Chicken, lemon, capers, with fettuccini alfredo

*Sweet Ending*

**Limoncello Tiramisu**

**Chocalate Mousse Cake**

**

3-Courses $55

*Salad*

**Caesar Salad**House Caesar dressing, parmesan, croutons

*Choice of Entrée*

**Seafood Risotto**Sun-dried tomato, spinach, toasted pine nuts shrimp

**8 oz Filet Mignon**Pine nut, spinach, wild mushroom risotto with rosemary demi

**Ancho Salmon**Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Piccata**Chicken, lemon, capers, with fettuccini alfredo

*Sweet Ending*

**Limoncello Tiramisu**

**Salted Caramel Cheese Cake**

**

4- Courses $65

*Salad*

**Rustico Salad**Tomato, olives, pepperoncini, mozzarella, onion, herb vinaigrette

*Pasta Course*

**Butternut Squash Ravioli**
 butternut squash ravioli topped with crispy almonds in a light amaretto herb sauce

*Choice of Entree*

**8 oz Filet Mignon**Pine nut, spinach, wild mushroom risotto with rosemary demi

**Piccata**
Chicken, lemon, capers, with fettuccini alfredo

 **Ancho Salmon**
Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Brasato**Wine Braised short rib, wild mushroom, asiago, spinach risotto, pine nuts jus

*Sweet Ending*

 **Tiramisu**

**Salted Caramel Cheesecake**

**

4-Courses $65

*Appetizer*

**Classic Bruschetta**

**Rustic Board**marinated vegetables & olives, Italian meats & cheeses, candied walnuts

*Salad*

**Rustico Salad**Tomato, olives, pepperoncini, mozzarella, onion, herb vinaigrette

*Choice of Entree*

**8 oz Filet Mignon**Pine nut, spinach, wild mushroom risotto with rosemary demi

**Piccata**
Chicken, lemon, capers, with fettuccini alfredo

**Pappardelle Bolognese**
House made with braised veal, pork, & beef

**Shrimp Scampi**Roasted tomato, capers, white wine, scampi butter, breadcrumbs, linguine

*Sweet Ending*

**Limoncello Tiramisu**

**Chocolate Mousse Cake**

**

4-Courses $60

*Appetizer*

**Rustic Board**marinated vegetables & olives, Italian meats & cheeses, candied walnuts

*Salad*

**Strawberry Salad**Spinach, strawberries, feta, walnuts, maple-balsamic vinaigrette

*Entrees*

**Ancho Salmon**
Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Brasato**Wine Braised short rib, wild mushroom, asiago, spinach risotto, pine nuts jus

**Piccata**Chicken, lemon, capers, with fettuccini alfredo

**Shrimp Scampi**Roasted tomato, capers, white wine, scampi butter, bread crumbs, linguine

*Sweet Ending*

**Limoncello Tiramisu**

**Chocolate Mousse Cake**

**

4-Courses $50

*Appetizer*

**Rustic Board**marinated vegetables & olives, Italian meats & cheeses, candied walnuts

*Salad*

**Strawberry Salad**Spinach, strawberries, feta, walnuts, maple-balsamic vinaigrette

*Entrees*

**Ancho Salmon**
Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Marsala**
Chicken, shallots, mushrooms, brown sauce on a bed fettuccini|

**Lasagna**
With house made Bolognese and bechamel

**Pappardelle Bolognese**
House made with braised veal, pork, & beef

*Sweet Ending*

**Limoncello Tiramisu**

**Chocolate Mousse Cake**

**

3-Courses $55

*Salad*

**Caesar Salad**
House Caesar dressing, parmesan, croutons

*Entrée*

**Lasagna**With house made Bolognese and bechamel

**Seafood Risotto**
Sun-dried tomato, spinach, toasted pine nuts shrimp|

**Ancho Salmon**
Norwegian Salmon, tomato, asparagus, brown butter, fig balsamic

**Brasato**Wine Braised short rib, wild mushroom, asiago, spinach risotto, pine nuts jus

*Sweet Ending*

**Limoncello Tiramisu**

**Chocalate Mousse Cake**

**

3-Courses $45

*Salad*

**Strawberry Salad**Spinach, strawberries, feta, walnuts, maple-balsamic vinaigrette

*Entrée*

**Pollo Fettuccine Alfredo**Grilled Chicken, alfredo

**Shrimp Scampi**
Roasted tomato, capers, white wine, scampi butter, bread crumbs, linguine

**Piccata**
Chicken, lemon, capers, with fettuccini alfredo

**Pappardelle Bolognese**
Housemade with braised veal, pork, & beef

*Sweet Endings*

**Aliya’s Salted Caramel Cheesecake
Limoncello Tiramisu**