



SINCE 1984

Menu #4

BRUSCHETTA AND CRISPY FRIED BABY CALAMARI

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RISOTTO AI FUNGHI MISTI

Italian rice slowly cooked with a mix of wild mushrooms and parmesan cheese

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CESARE SALAD

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LINGUINE AL GRANCHIO

Linguine with jumbo lump crabmeat in a garlic, tomato and white wine sauce

Or

VITELLO MORANDI

Sautéed veal escalope with asparagus and mozzarella cheese

Or

SCAMPI CAPRESE

Scampi cooked with mushrooms, garlic, tomato and white wine sauce

Or

MEDAGLIONI PEPE NERO

Medallions of beef tenderloin with black pepper, brandy and cream sauce

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DESSERT

Price per person: \$ 85.00
(7% taxes & 20 % service not included)