

**1st course choices:**

BARBABIETOLE ARROSTO

Organic local roasted Beets served with Goat Cheese, Arugula and a Balsamic Vinegar Reduction

COZZE e VONGOLE

Fresh Mussels and Clams Sauteed with Garlic, EVOO, Fresh Tomatoes, Basil and White Wine

CAPPONATA SICILIANA

Sauteed Organic Eggplants, Pine Nuts, Celery, Red Bell Peppers and Green Olives served in a AgroDolce Dressing.

**2nd course choices:**

GNOCCHI SORRENTINA

House made Organic Potato Dumplings tossed in a Fresh Tomato Sauce with Smoked Mozzarella then baked with Parmigiano on top.

ORATA SCAPECE

Fresh Fillet of Red Snapper sauteed and baked with Zucchini, Mint, Garlic and Champagne Vinegar

VITELLO PIZZAIOLA

Veal Scaloppine Sauteed with Fresh chopped Tomatoes, Garlic and Calabrian Oregano.

**Dessert Choices:**

House made Baba al Cynar

Cannoli Siciliani

House made Gianduja Gelato