

Flight Prix Fixe Menu

3 Course Dinner: \$28/person

Wine Pairing: Free!!!

Please choose one item from each course

First Course (choice of)

Mediterranean Spread with Wood-fired Flatbread (for 2)

Wood-fired Margherita, Italian Sausage or Pepperoni Pizza (for 2)

Cheese Plate with three imported cheeses, nuts, figs and pickles (for 2)

Artichoke Salad with Crispy Chickpeas, Parmesan, Lemon-Champagne Vinaigrette

Wine Pairing: Mont Gravet Rose or Octave Vinho Verde

Second Course (choice of)

Chicken Marsala with Chicken Scallopini, Mushrooms, Yukon gold potato

Italian Meatballs with Marinara sauce and House-made Pasta

Carbonara with Bacon, Peas, Kalona Eggs and Cream with House-made Pasta

Chicken Linguine with Organic chicken, Herbed Tomato, Cream with House-made Pasta

Shrimp Linguine with Herbed Tomato, Kalona Cream with House-made Pasta

Wine Pairing: Badiola Super Tuscan or

La Playa Chardonnay

Dessert Course

Crème Brûlée

Chocolate Torte with Raspberry Coulis

Vanilla Pound Cake with Lemon Curd and Berry Compote