



DINNER PARTY MENU 1

ANTIPASTI

PROSCIUTTO E MELONE

Prosciutto San Danielle, 17 months aged and cantaloupe sweet melon

or

CARPACCIO

Seared prime beef carpaccio with aromatic fresh herbs, rucola salad, lemon oil & shaved parmigiano cheese

or

ZUPPETTA DI COZZE

Steamed P.E.I. black mussels in a light tomato & saffron broth with leeks

PRIMI

MEZZE MANICHE DELLA NORMA

Short rigatoni with roasted eggplant, tomato, basil, and fresh ricotta salata

or

POLLO ARROSTO

Marinated and roasted chicken balsamic drizzle served with asparagus and roasted potatoes

or

DENTICE

Horseradish crusted yellow tail snapper over broccoli and crispy leeks

DOLCI

AMICI TIRAMISU

Tiramisu

or

GELATO

Haagen Dazs mixed ice cream

Coffee or Tea

**\$52.00 per person plus 6.5% tax plus 18% gratuity for waiters and
5% gratuity for the captain**