



Bread service

Tomato and Herb Foccica [*GF, *V] served with Tuscan olive oil

Appetizers (Choice of)

Chicken and Gnocchi Soup

Potato Gnocchi . Chicken . Spinach . Mirepoix

Meatballs

Pork . Veal . Beef . Marinara Sauce . Mozzarella cheese

Bruschetta Ricotta Crostini [*V] [*GF]

Focaccia bread . Ricotta . Tomatoes . Basil . Balsamic Glaze

Caprese Salad [V][GF]

Tomatoes . Mozzarella Cheese . Basil . Arugula . Balsamic Glaze

Entrees (Choice of)

Penne A La Vodka [*V] [*GF]

Penna Pasta . Vodka Sauce . Sweet Italian Sausage

Chicken Parm

Chicken Breast . Marinara Sauce . Mozzarella Cheese . Spaghetti

Pan Seared Branzino [GF]

Branzino . Risotto . Grilled Asparagus . Lemon Beurre Blanc

Vegetable Lasagna [V]

House Made Pasta . Marinara Sauce . Ricotta Cheese . Caponata . Mozzarella Cheese

Desserts (Choice of)

Tiramisu [GF, V]

Lady Fingers . Mascarpone Cream . Cocoa Powder . Chocolate Sauce . Tuile

Cannoli [GF, V]

Ricotta Cream Filling . Chocolate Chips . Chocolate Sauce

Gelato al Caffè [*GF, *V]

Coffee . Pizzelle cookie . Chocolate and Carmel Sauce

Pistachio Panna Cotta [*GF, *V]

Pizzelle Cookies . Candied Cranberries . Honey drizzle

Region: Italy

Dinner Date: Feb. 5, 2026

Chef de Cuisine: Jenna Fantasia

Please Alert Your Server Of Any Allergies or Dietary Restrictions

(GF= Gluten Free) (*GF= Can Be Made Gluten Free) (V= Vegan) (*V= Can Be Made Vegan)