

ENTRÉE FEATURES -choose one-

STINCO D' AGNELLO

herb roasted lamb shank topped with a rosemary beurre blanc, served with seasoned vegetables, mashed potatoes

BISTECCA GORGONZOLA

grilled tenderloin topped with gorgonzola cream and cremini mushrooms, served with asparagus and mashed potatoes

BRANZINO ALA VATICANO

pan-seared skin on branzino topped with artichoke hearts and sundried tomatoes, finished with a champagne cream sauce over parmesan risotto

DESSERT

Tiramisu - lady fingers soaked in espresso layered with mascarpone cheese and topped with cocoa

FEATURED DRINKS

RASPATINI

stoli raspberry, limoncello, lemon juice, simple syrup, raspberry puree 13

BEL VENTO 9 GLS / 32 BTL

CASTELLO DI ALBOLA CHIANTI CLASSICO 12 GLS / 44 BTL

