



## GOLD DINNER MENU

### ANTIPASTI (FAMILY STYLE)

#### **CALAMARI FRITTI**

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND POMODORO SAUCE

#### **RAVIOLI QUATTRO FORMAGGIO**

FOUR CHEESE RAVIOLI, BREADED AND FRIED GOLDEN, SERVED WITH OUR SIGNATURE POMODORO SAUCE FOR DIPPING

### INSALATE (CHOICE)

#### **INSALATA MISTA**

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS IN A HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS

#### **INSALATA CESARE**

FRESH ROMAINE HEARTS IN A CREAMY CAESAR DRESSING WITH HOMEMADE CROUTONS

#### **CHOP SALAD ITALIANO**

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING TOPPED WITH CRISPY FRIED LEEKS

### SPECIALITAS DELLA CASA (CHOICE)

#### **EGGPLANT "MELANZANE" PARMIGIANA**

EGGPLANT PARMIGIANA STYLE WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO

#### **RIGATONI SICILIANA**

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS

#### **POLLO PARMIGIANA ROMANA**

CHICKEN BREADED WITH HERBS AND FRIED GOLDEN, TOPPED WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA CHEESE, SERVED WITH A SIDE OF SPAGHETTI POMODORO

#### **POLLO MARSALA**

CHICKEN WITH WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE

#### **VITELLO PARMIGIANA ALFREDO**

FRIED GOLDEN HERB BREADED VEAL, TOPPED WITH FRESH HOUSEMADE POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCHINE ALFREDO

### DESSERT (CHOICE)

#### **ASSORTED ITALIAN GELATO OR SORBETTO**

OUR HOMEMADE GELATO IS A MILK BASE OR NON DAURY BASE, NATURALLY FLAVORED ITALIAN ICE CREAM WITH SMOOTH AND CREAMY TEXTURE, SERVED IN A FROSTED GLASS WITH OUR HOMEMADE ITALIAN PIZZELLE COOKIE

#### **SEASONAL CHEFS SIGNATURE CREATION**