



SILVER DINNER MENU

ANTIPASTI (FAMILY STYLE)

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

SPECIALITAS DELLA CASA (CHOICE)

EGGPLANT "MELANZANE" PARMIGIANA

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

LASAGNA AL FORNO ITALIANA

FRESH HOUSEMADE PASTA SHEETS, GROUND BEEF, ITALIAN SAUSAGE AND RICOTTA TOPPED WITH FRESH POMODORO SAUCE

RAVIOLI RICOTTA

RICOTTA AND SPINACH RAVIOLI WITH FRESH CHOPPED TOMATOES AND BASIL IN OUR PARMESAN ALFREDO SAUCE

RIGATONI SICILIANA

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

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