

DINNER FEATURES

FOR THE TABLE

Fried Cheese Ravioli

Crispy Housemade Cheese Ravioli, Pomodoro & Alfredo Dipping Sauce, Arugula & Shaved Parmigiano Garnish
16

SALAD

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Cranberry & Blue

Chopped Romaine, Candied Pecans, Dried Cranberries, Crumbled Blue Cheese, Crispy Bacon, Bosc Pears & Blue Cheese Dressing
Half - 9 Full - 18

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Filetto di Pomodoro

Homemade Pappardelle, Garlic, Onions, White Wine, Chunky Tomato Sauce, Stracciatella Burrata & Fresh Basil Floret Garnish
26

Quattro Formaggi

Housemade Penne, Shallots, Cream, Pecorino Romano Gorgonzola, Mascarpone, Asiago, Green Peas, Shaved Parmigiano Reggiano & Italian Parsley Garnish
27

ENTREES

Salmon Puttanesca

Pan Seared Salmon, Oven Roasted Potatoes, Sautéed Spinach Garlic, Onions, Capers, Kalamata Olives, White Wine, Pomodoro Sauce, Lemon & Italian Parsley Garnish
32

Steak Diane Medallions

Pan Seared Filet Mignon Medallions, Classic Mashed Potatoes, Jumbo Asparagus, Cognac Dijon Mushroom Sauce, Crispy Shallots & Thyme
38

Chicken Milanese

Crispy Chicken Cutlet, Prosciutto di Parma, Fresh Mozzarella, Arugula Micro Salad, Shaved Parmigiano Reggiano, Balsamic Glaze Drizzle & Lemon Garnish
28

NY STEAKHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

10 oz Nolan Ryan Filet Mignon
Choice of Side & Sauce
64

16 oz Nolan Ryan Ribeye
Choice of Side & Sauce
67

SAUCES

Gorgonzola Crema

Truffle Butter

Rosemary Garlic Oil

SIDES

Parmigiano Truffle Fries

Mac & Cheese

Sautéed Mushrooms
& Onions

FROM THE OVEN

Bruschetta Star Pizza

Housemade Star Shaped Pizza, Whipped Ricotta Stuffed Crust, Melted Mozzarella Bruschetta Tomatoes & Onions, Arugula, Balsamic Glaze Drizzle & Shaved Parmigiano
23

DESSERT

Dubai Chocolate Tort

Semi & Milk Chocolate Tort, Kataifi Pistachio Butter, Housemade Whipped Cream, Toasted Pistachio Crumble, Powdered Sugar & Mint Garnish