



Celebration Menu

Antipasti

Arancini - 7

Baked golden, orange shaped rice balls coated with breadcrumbs filled with meat ragu, tomato sauce, mozzarella and sweet peas

Formaggio Incrostato - 12

Almond crusted Brie served with fig marmellata, honey roasted garlic and sun dried tomatoes

Trio Hilary - 12

A sampling of authentic Italian dishes: bruschetta, calamari fritti and oysters in Champagne sauce

Salmon Affumicato - 13

Smoked Salmon served with onions, horseradish cream and garlic Ciabatta

Zuppe

Minestrone - 7

Aragosta - 9

Lobster Bisque

Insalate

Torre di Pisa - 8

A Tower of tomatoes, avocado, onions, artichokes, with a vinaigrette caper dressing

Cesare – 8

Classic Caesar with local grown cucumbers

Pomodori Caprese – 9

Classic Caprese with organic tomatoes, imported Bufala Mozzarella and Basil Oil

Pasta

Potato Gnocchi – 20

With Veal ragu or Pesto sauce

Lobster Ravioli – 22

With Oyster and Shitake Mushrooms and Basil Pesto

Side Orders

Capellini Genovese – 7

Angel Hair pasta with ham, peas, cream and Parmigiana

Asparaci – 7

Fresh Asparagus

Piatti Forte

Ossobuco – 32

Veal Shank served over Wild Mushroom Arborio Rice

Rigatoni con Pollo – 21

Pasta with grilled chicken, mushrooms, and dry Sherry cream sauce

Bistecca Diana – 36

Steak Diane – Filet Mignon sautéed lightly in garlic butter, mushrooms, diced tomatoes, onions and brandy served with Fettuccine Alfredo

Grilled Veal Tenderloin – 33

Served with mushrooms, Florio Marsala wine sauce and Girelle pasta with tomato sauce

Costolette D'Agnello – 36

Grilled double Colorado Lamb Chops marinated in Balsamic, garlic and fresh Rosemary, served over lentils and zucchini Gratinati

Medaglione di Manzo – 32

(8oz.) Grilled Filet of Beef, topped with garlic and cubed tomatoes or Béarnaise Sauce, served with roast potatoes

Pollo Ricotta – 21

Chicken rolled with Prosciutto and Ricotta over Rigatoni Gratinati

Branzino Siciliano – 28

Broiled Striped Sea Bass over sweet peas risotto, topped with chopped tomatoes

Melanzane Parmigiana – 18

Breaded eggplant topped with tomato sauce and Mozzarella, served with spaghetti

Dolci

Selection from the Pastry Cart – 7

Freshly made Sorbet – 8

Bananas Foster – 11

(per person, minimum two people)