



2018 Grads & Dads Menu

All entrees include choice salad and dessert.

Select First Course

Classic Caesar—hearts of romaine, garlic croutons, shaved parmesan

Insalata Mista—assorted local lettuces, tomato, cucumber, fennel, house vinaigrette

Insalata Caprese- fresh tomato, fresh mozzarella, olive oil and basil

Select Entree

House-made beef ravioli with Bolognese meat sauce.....\$36

Linguine and clams with julienne zucchini and a white wine sauce..... \$40

Tortelli di Zucca—house-made squash ravioli with a creamy parmesan sage sauce \$36

Vegetarian Lasagna with spinach pasta, asparagus, artichoke, basil and béchamel..... \$36

Natural Chicken Breast—topped with prosciutto, sage and Fontina \$44

Alaskan Cod Livornese—style with a tomato, capers and olive sauce..... \$40

Fresh King Salmon—seared and served with a fennel beurre blanc..... \$44

Beef Short Ribs—zinfandel braised, vegetable reduction with herbed mashed potatoes... \$44

Chateau Sirloin —certified Angus beef baseball cut with peppercorn sauce..... \$44

For Little Romans under 10 years old..... \$12

Penne pasta with choice of sauce and ice cream for dessert

butter and parmesan, tomato sauce or Alfredo sauce

No substitutions or split orders.