



GRADS & DADS MENU – JUNE 14 THRU 16, 2019

All entrees include a choice of salad and dessert. No substitutions or split orders.
Prices are based on entrée selection.

FIRST COURSE – *each guest selects select one*

Classis Caesar – classic recipe with croutons and shaved parmesan

Insalata Mista – mixed local greens with tomato, carrots, fennel

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

Pappa al Pomodoro – hearty tomato bisque soup with garlic croutons

SECOND COURSE – *each guest selects select one*

Grilled Vegetable Filled Ravioli – house-made pasta, tomato sauce, Grana Padano 38

Tortelli di Zucca – house-made squash filled ravioli, parmesan cream sauce 38

Ravioli – house-made and meat filled with Bolognese meat ragu 38

Linguine Tuttomare – mixture of shellfish and seafood with a spicy tomato broth 40

Seabass al Cartoccia – fresh seabass baked with shrimp, clams, scallops, tomato 42

King Salmon – pan-seared king salmon with a fennel beurre blanc 44

Pollo Saltimbocca – natural chicken breast topped with prosciutto, sage, Fontina 40

Arista di Maiale – roasted pork loin served with cannellini beans 40

Beef Short Ribs – braised in red wine, with mashed potatoes and veggies 44

Osso Buco – braised veal shanks served over mashed potatoes 44

Chateaubriand – beef tenderloin with bearnaise sauce, potatoes, veggies 44

LITTLE ROMANS MENU – *children under 10 years old*

Penne Pasta – choice of alfredo sauce, marinara, or bianco (butter parmesan) 12

Ice Cream for dessert



If you have food allergies, please inform your waiter to discuss menu options and reasonable accommodations.