



Course 1

Salad

Greek

Cucumber, kalamata olives, grape tomatoes, feta, dill, scallions, red onion, iceberg, bibb, sesame seeds

Arugula

Red onion, shaved parmesan, bibb

Iceberg Wedge

Bacon, scallions, red onions, iceberg, blue cheese

Watermelon

Basil, EVOO, Balsamic

Menu Subject to change

Course 2

Crostino
Choice of any 3

Meat

Chicken crisp potato, creamy cucumber

Filet Arugula, shaved parmesan, balsamic

Filet Gaucamole

Crisp Prosciutto Melon, spicy olive oil

Lamb Chop lemon, pink peppercorns, minted yougurt

Fish

Shrimp lemon zest, evoo, arugula

Crab lime, pepperoncino, shaved radish

Scallops watermelon, basil, evoo

Calamari pesto, potato crisps

Clams white wine, evoo, pepperoncino

Vegetable and Fruit

Shaved asparagus lemon, evoo, parmesan

Spinach balsamic onions, ricotta

Grilled Peaches mozzarella, balsamic

Mushrooms tomato marmelatta

Course 3

Dessert

Peach and Blueberry Crunch Crostata

Hungarian Raspberry Shortbread

Mocha Fudge

\$ 20.10



Executive Chef

Jennifer Krascella