
FIRST COURSE

HOT ANTIPASTO

Family-style Fried Calamari, Stuffed Mushrooms, Clams Casino and Fried Mozzarella

SECOND COURSE

SALAD

House Garden Salad

THIRD COURSE

ENTRÉES

Prix Fixe – \$55. per person

Chicken Fiore

Topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella, in a vodka pink sauce

Eggplant Rollatini

Rolled eggplant filled with ricotta, mozzarella and spinach, in a marinara sauce

Wild Mushroom Ravioli Pomodoro

Plump ravioli stuffed with wild mushrooms, in a tomato pesto sauce with gorgonzola cheese

Salmon Oreganata

Salmon steak sautéed with oregano, garlic, capers and broccoli, in a lemon white wine sauce

Prix Fixe – \$65. per person

Veal Marsala

Medallions sautéed with mushrooms, in a Marsala wine sauce

Veal Osso Buco

Braised veal shank in a Barolo wine sauce, with roasted vegetables over pappardelle

Shrimp and Scallops

Sauteed with garlic, tomatoes and sundried tomatoes, in a marinara sauce, over penne

Prix Fixe – \$80. per person

Prime Ribeye

Choice, flavorful beef is aged for extra tenderness and grilled to your exact level of doneness

Seafood Fiore

Shrimp, scallops, salmon and lobster meat with fresh garlic, served over capellini, in a light Fra Diavolo sauce

Chilean Sea Bass

Lightly seasoned and pan seared in a shrimp broth, with brussels sprouts over risotto

FOURTH COURSE

DESSERT

Family Style - Tiramisù or Cannoli

KIDS' DISHES

Prix Fixe – \$26. per person

Chicken Fingers & French Fries
Cheese Ravioli

Pasta, Homemade with Red Tomato Sauce or Butter
Add Meatball - \$2.