



**30 YEAR 3 COURSE MENU \$30**  
**JANUARY 2021**

**FIRST COURSE**

**Zuppe**

Lobster Bisque

**Focaccia Pomodoro**

Grilled Focaccia, Stewed Tomatoes, Whipped Mascarpone,  
Balsamic Reduction

**Insalate**

Baby Spinach, Maple-Cider Vinaigrette, Honey Crisp  
Apples, Dried Cranberry Whipped Goat Cheese,  
Candied Pecans, & Crispy Shallots

**ENTREE**

**Ravioli**

Handmade Spinach Three Cheese Ravioli, Sauteed Onions,  
Mushrooms, & Sweet Peas in a Tomato Cream Sauce

**Pesce**

Wild Striped Sea Bass, Scallion White Wine Cream  
Sauce, Cashew Vegetable "Stir Fry" Risotto

**Braciolo**

Beef Sirloin Scaloppine Stuffed with Sausage, Asiago,  
& Cabbage, Braised with Peppers and Onions in a Rich  
Tomato Sauce with Rigatoni

**DESSERT**

**Pistachio Cheesecake**

Pistachio Mouse Cookie Crumb Crust

**Pots de Crème**

Bake Chocolate Espresso Custard

**Menu is \$30 per person (tax and gratuity not included).**  
**Please notify your server of any dietary restrictions prior to ordering.**  
**Menu courses are portioned for a single diner**  
**Not applicable with any promotions or discounts.**