



You'll enjoy one complimentary tasting with up to 4 people in your party. If you'd like to add a second tasting, or for parties of more than 4, the cost is \$30 per person.

2024 TASTING MENUS

1 / 24 / 24 Tasting

BRUSCHETTA TRIO

sliced & toasted French baguette three ways:
fresh basil, mozzarella, tomato balsamic drizzle
goat cheese, bacon, & fig jam
pepperoni, marinara, mozzarella, & fresh oregano

PIEROGIES

potato & cheddar stuffed dumpling served with
sauteed onions & sour cream

SPANIKOPITA

spinach & feta cheese baked in phyllo

MEATBALLS

with marinara & mozzarella

PHYLLO CRAB RANGOONS

crispy phyllo cups with crab & cream cheese

ENTREES

CHICKEN PICCATA

chicken breast sauteed with lemon & caper sauce

BLACKENED CHICKEN

pan-seared chicken breast coated in cajun
seasoning & topped with red pepper cream sauce

HERB-ROASTED BEEF

tender beef sliced and served with
au jus bearnaise & horseradish sauce

PASTA ITALIA

fresh pasta tossed in truffle cream sauce with mushrooms,
tomatoes, artichoke hearts & spinach

PASTA POMODORO

fresh pasta tossed with red Pomodoro sauce

BLACKENED SALMON

topped with seasonal fruit compote & Hollandaise sauce

SIDE DISHES

WHIPPED POTATOES

HERB ROASTED REDSKINS

RICE PILAF with VEGETABLES

WHOLE ROASTED CARROTS

BLISTERED GREEN BEANS with FRESH GARLIC

2 / 21 / 24 Tasting

PROSCIUTTO-WRAPPED ROASTED ASPARAGUS

drizzled with balsamic reduction & parmesan

STUFFED MUSHROOMS

with sweet Italian sausage and cheese

CAPRESE KABOBS with BALSAMIC DRIZZLE

skewered fresh mozzarella, basil & tomato

PETITE VEGETABLE EGGROLLS

served with sweet duck sauce

MEATBALLS

with bbq & cheddar

ENTREES

TUSCANY CHICKEN

grilled chicken breast topped with
cherry tomatoes, fresh basil, garlic & balsamic glaze

BEEF MARSALA

roasted beef served in a savory
wild mushroom & marsala sauce

MUSTARD ROASTED PORK LOIN

juicy pork loin topped with apple-pear slaw & cider demi

CLASSIC CHEESE LASAGNA

layers of fresh pasta & cheeses made from scratch

PASTA POMODORO

fresh pasta tossed with red Pomodoro sauce

POTATO CRUSTED COD

baked & served with grapes Veronique cream sauce

SIDE DISHES

WHIPPED POTATOES

CHEESY SCALLOPED POTATOES

GRILLED ASPARAGUS

ROASTED SUMMER VEGETABLES

(zucchini, yellow squash,

Roma tomatoes & red onions)