

BERMUDA D'AGOSTO

Bermuda in August

BURRATA E PESCHE

Burrata, Grilled Peaches, Arugula, Tomatoes, Crispy Prosciutto and Honey Lemon Vinaigrette

SFORMATO DI VEGETALI

Grilled Vegetables, Goat Cheese Terrine

POLIPO IN TEMPURA NERA

Black Tempura Octopus with Herbed Hummus, diced Tomatoes and Arrabbiata Mayo

CREMA DI POMODORI

Cream of Fresh Tomatoes with Garlic Croutons



GNOCCHI SARDI CON PISELLI

Homemade Gnocchi Sardi with Pancetta, Crushed Peas, Pecorino Cheese and Fresh Mint

LINGUINI CON CODA DI ARAGOSTA (\$15 surcharge)

Homemade Spinach Linguini, 5 oz imported Lobster Tail, Glenmar's Chilies and Limoncello sauce

BRANZINO CON CARPACCIO DI POMODORI

Pan Fried Imported Seabass, served on Fresh Tomato Carpaccio, Arugula, Olive Oil and Balsamic Reduction

POLLO AL MARSALA

Pan Roasted Chicken Breast, Mushrooms and Marsala Wine Sauce served with Potatoes and Vegetables



MANGO TIRAMISU

Homemade Non-Traditional Mango Tiramisu

COPPA DI SORBETTI

Assorted Homemade Sorbet

CROSTATINA CON PESCHE

Homemade Peach Tartlet with Passion Fruit Sorbet

LUNCH 2 Courses \$35

DINNER 3 Courses \$59

plus service charge

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ILLIVIA
PRIMITIVO



For the month of AUGUST, enjoy a bottle of
Illivia Primitivo, a bold, full-bodied red wine
for only \$65!

PIZZA | PASTA | SALAD BUFFET

Lunch \$27.75 | Dinner \$36.75

Children 10 & under:

Lunch \$14.50 | Dinner \$18.75

EVERY MONDAY & THURSDAY

An exciting buffet featuring a variety of pizzas, pastas & salads!

Service charge not included
Call 295-1877 to book your spot!