



PROFUMI DI FINE ESTATE

*Scents of Late Summer
September Menu*

CREMA DI CAROTE E ZENZERO

Carrot Ginger Cream soup

INSALATA DI VERZA, ZUCCA E FETA

Kale Salad, Roasted Pumpkin and Feta Cheese with
Honey Mustard and Lemon Dressing

BRESAOLA E ARUGOLA

Cured Beef served over Arugula,
Shaved Parmesan, Olive Oil and Lemon

TRIO DI SALMONE

Trio of Smoked Salmon, Salmon Croquette with Spicy Chipotle Mayo
and Salmon Crudo with Olive Oil and Jalapenos

FETTUCCHINE CON ARAGOSTA (SURCHARGE \$15)

Homemade Fettuccine with 5oz Imported Lobster Tail
in Pernod Cream Sauce

RISOTTO ZAFFERANO E FRUTTI DI MARE

Arborio Rice, Saffron and variety of Seafood

TUBETTI CON ZUCCA, PANCETTA E TARTUFI ESTIVI

Homemade Spinach Tubetti Pasta, Roasted Pumpkin,
Pancetta and Summer Truffles

PETTO DI POLLO TOSCANO

Panfried Chicken Breast with Kale, Sundried Tomatoes and
Cream Sauce served with Roasted Garlic Mashed Potatoes

BATTUTA DI MANZO CON INSALATA DI FINE ESTATE

Thin Sirloin Paillard Steak topped with Radicchio, Arugula,
Belgian Endive, Corn and Beet Salad drizzled with
Balsamic Reduction

TORTA AL CIOCCOLATO

Homemade White and Dark Chocolate Mousse Cake

AFFOGATO AL CAFFE

Vanilla Ice Cream topped with Espresso

TORTINO DI MELE CON GELATO AL PISTACCHIO

Homemade Apple Crumble Tartlet served with Pistachio Ice Cream

LUNCH 2 Courses \$35 | DINNER 3 Courses \$59 | plus service charge

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**BARBERA D'ASTI
SUPERIORE**



For the month of SEPTEMBER, enjoy a bottle of
Barbera D'Asti Superiore
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!