

Three Course Menu

Primi

(Choice of)

Minestrone Soup

Seasonal vegetable soup made with vegetable stock

Insalata del Fornaio

Mixed greens, garlic croutons, shaved parmesan; house vinaigrette

Secondi

(Choice of)

Cappellacci di Zucca

Ravioli filled with butternut squash and walnuts served with tomato sauce, Brown butter, Grana Padano and crispy sage

Petto di Pollo al Peperoncino

Mesquite-grilled double chicken breast marinated with sage, rosemary, Thyme, crushed red pepper, white wine, Dijon mustard; Served with fresh vegetables and roasted potatoes

Salmone alla Griglia

Mesquite grilled fresh Salmon topped with a lemon infused oil; Served with seasonal vegetables and roasted potatoes

Dolci

Tiramisu

Lady fingers, rum, zabaglione, mascarpone cheese, Espresso, cocoa powder

Includes Ice Tea or Coffee

Menu Price: \$40.00 (Price does not include Gratuity and Applicable Sales Tax)