

AMORE

PRIMI

Passed Warm Bruschetta

Chefs Salad

Composed of St. Davids greens, julienne vegetables, shoestring potatoes, balsamic vinaigrette, goats cheese, prosciutto grissin

ENTREES

Chefs Pasta Duet

Duet of ricotta cheese filled ravioli in a tomato basil sauce and housemade rigatoni alfredo
(can be altered for gluten free and vegetarian)

Pork Tenderloin

Picatta egg batter and lemon sauce with seasonal market vegetables and roasted potatoes

Stuffed Boneless Chicken

Stuffed with asparagus and mozzarella with market vegetables and roasted potatoes, jus reduction

Catch of The Day

Oven baked fresh salmon fillet, beurre blanc with market vegetables and roasted potatoes

Veal Scallopina con Funghi

Provimi veal scallopina pan seared in a mushroom sauce sided with chefs choice pasta

DESSERT

Chefs creation of the day
Cut and serve guest cake

Coffee and tea

\$34.95
plus tax & gratuity