

Our Famous Chef's Table

Time to Say Goodbye

Panzanella Salad

Tomatoes, cucumbers, bell peppers, red onions, croutons, capers, basil, Dijon vinaigrette

Classic Caesar Salad

Garlic croutons, Parmigiano-Reggiano

Fresh Beet and Goat Cheese Salad

Green beans, capers, mixed greens, red wine vinaigrette

Grilled Mushroom and Arugula Salad

Portabella, cremini and button mushrooms, sundried tomatoes, dill, garlic, tarragon vinaigrette

Seasonal Market Fresh Fruit

Cantico

Meatball Sliders

Sweet and tangy marinara sauce, Mozzarella, basil, pesto, sautéed peppers, sautéed onions, Parmesan cheese, caramelized onions

Vivo Por Lei

Cannoli Cake

Chantilly cream, chocolate sauce

Ave Maria

Chicken Parmesan

Tomato sauce, Parmesan

Rosa di Parma Pork

Oregano garlic sauce, roasted potatoes, parsley

Roasted Broccoli

Parsley, red peppers

Vivere

Italian Seasoned Sirloin

Au Jus, horseradish cream

The Prayer

Mushroom Risotto

Roasted mushrooms, parsley

Pasta Carbonara

Parmesan cheese, parsley

Eggplant Caponata

Capers, parsley

Believe Because We

Margherita Pizza

Basil, olive oil, garlic

Assorted Salumi

Local & Regional Artisan Cheeses

Assorted Antipasti

Marinated mushrooms, fire roasted peppers, country olives

Assorted Crostini's & Spreads

Fresh artisan bread, hummus, honey, country jam

Enjoy the flavors of
the season!

- *Chef Mark Mabry*