



3 COURSE WINE PAIRING DINNER

CHOICE OF FIRST/APPETIZER COURSE

CALAMARI & ZUCCHINI FRITTI

with a sweet & spicy sauce

SHRIMP & LOBSTER BISQUE

rich, creamy & spicy

KEATING SALAD

*mixed spring greens with gorgonzola,
roasted peppers, pinenuts & balsamic vinaigrette*

CHOICE OF SECOND/MAIN COURSE

CHICKEN UNDER A BRICK

*Italian herb marinated,
grilled chicken breast*

FLAT IRON

*charbroiled in an oregano
chimichurri marinade*

PENNE ALLA VODKA

*pasta tossed in a spicy tomato cream
with meatballs*

CHICKEN MILANESE

*pounded and lightly crusted breast
topped with arugula, tomato, capers
& sherry vinaigrette*

EGGPLANT PARMIGIANA

*breaded eggplant topped with marinara
& melted Italian cheese*

CHOICE OF THIRD/DESSERT COURSE

CITRUS CHEESECAKE

New York Style

ESPRESSO CHOCOLATE MOUSSE

with hazelnut chocolate biscotti

TAHITIAN VANILLA GELATO

with fresh baked cookies

\$55⁹⁹

NO SUBSTITUTIONS

ASK YOUR SERVER ABOUT PURCHASING WINES TO TAKE HOME THROUGH CLUB DI VINO