



## **North Shore Restaurant Month 2017**

## First Course (choose one)

#### Carpaccio di Bietole

Thinly sliced roasted beets, arugula, cherry tomatoes, capers, shaved parmigiana & truffle oil

#### Crostini di Salmone

Toasted bread points, topped with smoked salmon, red onions, avocado, balsamic reduction

### Second Course (choose one)

#### Pollo al Porcini con Risotto

Crispy chicken breast over risotto parmigiana with porcini mushroom sauce

## Melanzane Parmigiana

Tender egaplant, baked with tomato sauce, mozzarella cheese, herb fettuccine

#### Lasagna al Forno

Baked homemade lasagna, cream tomato meat sauce, mozzarella cheese

### Tilapia al Pepenero

Blackened tilapia, mashed potatoes, julienne vegetables, honey mustard sauce

# Dessert (choose one)

#### Tiramisu

Espresso-rum soaked lady fingers layered with mascarpone cream

#### White Chocolate Mousse Cake

Sponge cake layered with white chocolate mousse, shaved white chocolate

## \$25.00 per person