

# NEIGHBORHOOD DINNER - \$28.00

## THREE COURSE PRIX FIXE MENU

### PRIMO PIATTO

**CHICKEN SOUP** CLASSIC PREPARATION WITH CHUNKS OF CHICKEN AND  
DICED VEGETABLES IN A SEASONED BROTH

**RIGATONI** IN A PLUM TOMATO SAUCE WITH FRESH RICOTTA

**CLASSIC CAESAR SALAD** WITH CUCINA VIVOLO CROUTONS

**BAKED PRINCE EDWARD ISLAND MUSSELS** PREPARED  
WITH HERB INFUSED BREAD CRUMBS

### SECONDO PIATTO

**STUFFED SHELLS** WITH A BLEND OF CHEESES PREPARED  
IN PLUM TOMATO SAUCE

**CAPELLINI** PREPARED WITH SEASONAL VEGETABLES AND SHALLOTS

**EGGPLANT PARMIGIANO** LAYERED WITH FRESH MOZZARELLA  
AND RICOTTA WITH A PLUM TOMATO SAUCE

**CHICKEN PARMIGIANO** SERVED WITH SAUTEED BRUSSELS SPROUTS

**PAN SEARED PORK CHOP** PREPARED WITH BROCCOLI,  
SPINACH AND GREEN PEAS

**PORK SCALOPPINE** LAYERED WITH EGGPLANT, FRESH TOMATO AND  
MOZZARELLA, SERVED OVER SAUTEED SWISS CHARD

**CALF'S LIVER** PREPARED WITH CAREMALIZED ONIONS IN A RED WINE  
VINEGAR REDUCTION, SERVED WITH MASHED POTATOES

**SIRLOIN STEAK PAILLARD** SEARED AND SERVED WITH POTATO STICKS

**FILET OF GROUPER** PREPARED WITH SEASONED BREADCRUMBS,  
SERVED OVER SAUTEED KALE

**FILET OF BROOK TROUT** PREPARED WITH OLIVES, CAPERS, CAREMALIZED  
ONIONS, TOMATO AND A TOUCH OF GARLIC SERVED WITH ROASTED POTATOES

**GRILLED FILET OF SALMON** SERVED OVER A BED OF BRAISED LENTILS

### DOLCE

**APPLE CAKE** WITH VANILLA ICE CREAM

**CHOCOLATE MOUSSE** WITH A DOLLOP OF WHIPPED CREAM

**TORTONI SEMIFREDDO** ICE CREAM WITH ALMONDS

- NO SUBSTITUTIONS - NO SHARING -