

NEIGHBORHOOD LUNCH - \$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 -