

IL LUOGO



\$46 THREE COURSE DINNER

SATURDAY - SERVED UNTIL 7:00 PM ONLY

First Course

CRISPY FRIED CALAMARI

CLAMS OREGANATA

CAESAR SALAD

MOZZARELLA CAPRESE

LOBSTER BISQUE

MUSSELS MARINARA

RISOTTO CROQUET OVER BOLOGNESE SAUCE

Second Course

SIRLOIN STEAK PIZZAIOLA

PORK CHOP INFERNO - SWEET & HOT CHERRY PEPPERS

FILET OF SOLE OREGANATA

SALMON SENAPE

LINGUINE WITH WHITE CLAM SAUCE

ORECCHIETTE ALLA BARESE

RAVIOLI AL FUNGHI - BRANDY MUSHROOM CREAM SAUCE

CHICKEN OR VEAL FRANCHESE

CHICKEN OR VEAL PARMIGIANA

Third Course

DESSERT: THREE CHEF SELECTIONS

CURATED BY CHEF VICTOR