



SAMPLE DINNER MENU

ANTIPASTI

(PLACED ON THE TABLE)

OYSTERS ONDA
HERB GRILLED SHRIMP
CRAB CLAWS SPIRITOSA

MENU

CHOICE OF:

MINISTRONE

SORRENTO SALAD

LATE HARVEST GREENS, BABY SPINACH, JULIENNE TOMATOES, ORANGES,
SPICED PECANS AND GOAT CHEESE
WITH A CHIANTI VINAIGRETTE



CHOICE OF:

MEDALLIONS OF BEEF 'ENZO'

GARLIC AND PEPPER CRUSTED MEDALLIONS OF BEEF
WITH ROASTED LONG STEM ARTICHOKES, ROASTED POTATOES AND BAROLO WINE

GRILLED SNAPPER AGRUME

GRILLED GULF COAST SNAPPER ATOP GARLIC SPINACH
WITH EXTRA VIRGIN OLIVE OIL, CITRUS AND MINT

PANSOTI COURTNEY

DELICATE HANDMADE PASTA FILLED WITH BUTTERNUT SQUASH
TOUCHED WITH A SAGE ESSENCE



CHOICE OF:

STRAWBERRY RICOTTA CAKE

ITALIAN CHOCOLATE TOWER

\$52.00 PER PERSON
(EXCLUDING TAX AND GRATUITY)