

FOUR COURSE PRIX FIXE DINNER \$32 PER PERSON

FIRST COURSE SELECTIONS

Pane Cotto- Escarole and cannellini bean casserole baked with cubed bread and parmigiano reggiano

Eggplant rollatini, ricotta filling, plum tomato sauce

Cheese and potato croquettes – gorgonzola cheese

Stuffed mushrooms - chorizo sausage and cheese

Steamed mussels, chorizo, lemongrass, coconut basil broth, rustic crostini

Fried calamari- crispy and tender, creamy ponzu sauce

Certified Angus meatballs, plum tomato sauce, fresh ricotta

Mozzarella Caprese – sliced fresh mozzarella, sliced fresh tomato, fresh basil, virgin olive oil

Baby arugula salad, poached pears, caramelized walnuts, lemon mascarpone dressing

Mesclun salad, baked walnut crusted goat cheese, pears, cava vinaigrette

Classic Caesar Salad

SECOND COURSE

Bin 100 House Salad, Mesclun greens, cucumbers, tomatoes, carrot, red onion, balsamic vinaigrette

THIRD COURSE SELECTIONS

Penne Bolognese- veal, pork, and beef ragout tossed with penne pasta, shaved parmigiano reggiano

Tilapia filets sautéed with plum tomatoes, olives, capers and garlic served with angel hair pasta

Gorgonzola Chicken- Boneless chicken breast, sautéed portobello mushrooms, gorgonzola, potato puree

Gnocchi Primavera tossed with green and yellow zucchini, spinach, carrots, grape tomatoes, roasted pepper, broccoli white wine garlic sauce, parmigiano

Shrimp-sautéed with artichoke hearts, arugula, grape tomatoes, feta cheese, gaeta olives with linguine

Scallops, egg battered and served with pan seared shrimp over spinach, potato puree, lobster reduction

Littleneck Clams sautéed garlic, virgin oil, touch of tomato sauce over with linguine

Roasted Pork tenderloin, dried cherry - port wine reduction, green beans, potato puree

Eggplant Parmigiana layered with mozzarella, parmigiano reggiano, pomodoro sauce, served with gnocchi

Chicken Valdostana- egg-battered layered with Parma prosciutto and fontina cheese over spinach, demi-glaze

Chicken Milanese- breaded chicken breast served with an arugula, roasted pepper, and potato salad, parmigiano reggiano, balsamic vinaigrette

Orecchiette pasta, broccoli rabe, sausage, garlic, olive oil, parmigiano reggiano

Roasted Veal, sliced and served with a wild mushroom cream sauce, pappardelle pasta, parsley emulsion, parmigiano reggiano

Rigatoni Vodka in a pink cream sauce, fresh basil, parmigiano reggiano

Gnocchi Sorrentino -plum tomato sauce, fresh mozzarella, parmigiano reggiano, basil

Grilled 9 ounce Certified Angus filet mignon, Bordelaise sauce, green beans, potato puree **\$5 additional**

Create your own refreshing Dinner Entree

Add one of the following

Grilled Scallops ~ Grilled Salmon

Grilled Chicken ~ Grilled Jumbo Shrimp

to one of our salads

Caesar, Arugula, Mesclun or Spinach

FOURTH COURSE SELECTIONS

Churros - fried dough tossed in cinnamon sugar, hot chocolate for dipping

Crème Brulee – caramalized custard, vanilla bean

Tres leches - sponge cake bathed in “three milks” topped with caramelized bananas, coconut rum sauce

German chocolate cake - caramel, walnut and coconut filling, chocolate ganache icing

Tiramisu – espresso and liquor soaked lady fingers layered with a mascarpone cream, chocolate shavings

Fresh Berries – topped with mascarpone zabaione

Ice Creams: Vanilla, chocolate

Sorbets: Raspberry, lemon, mango