

# Happy Easter

## **Pasta Course**

Penne alla Vodka  
vodka reduction in a tomato  
cream sauce

## **Salad Course**

Mozzarella Caprese  
mozzarella & tomato served with fresh basil,  
sliced roasted red peppers  
drizzled with EVOO

## **Entree Course**

(choice of)

Veal Francese  
egg dipped and sautéed  
in a lemon butter wine sauce

Chicken Marsala  
breast of chicken sautéed in  
marsala wine & mushrooms

Broiled Filet of Sole Oreganata  
sautéed in olive oil, garlic,  
white wine and seasoned bread crumbs

Roasted Baby Lamb  
roasted in olive oil, garlic, white wine and lemon  
served with roasted potatoes

*Entrees served with seasonal vegetable of the day*

## **Coffee/Tea**

\$100 per person