

The Portuguese Bend Menu \$34 PER PERSON



Available from 11 AM to 3 PM

All courses are served family style

Price per person includes one fountain beverage per guest (sprite, coke, diet coke, lemonade)

First Course: Pre-select one dishes

FOCACCIA. Warm rosemary focaccia bread fresh out of the oven

BRUSSELS & BALSAMIC. Crispy Brussels sprouts, sautéed pancetta, rosemary croutons, balsamic sauce

CAESAR FRITTO. Chopped romaine lettuce, crispy parmesan cheese, crushed croutons, Caesar vinaigrette

Second Course: Pre-select two dishes

TORTELLONI al LIMONE. Spinach and ricotta stuffed pasta, lemon - cream sauce, parmesan cheese

RIGATONI al PESTO. Rigatoni pasta, free range grilled chicken, Di Stefano burrata, toasted pine nuts, basil - pesto sauce

LASAGNA MARSALA. Pasta sheets, handmade sausage, crimini & porcini mushroom, ricotta & parmesan cheese, marsala - cream sauce

The Haggarty Menu \$40 PER PERSON

Available from 11 AM to 3 PM

All courses are served family style

Price per person includes one fountain beverage per guest (sprite, coke, diet coke, lemonade)

First Course: Pre-select one dish

FOCACCIA. Warm rosemary focaccia bread fresh out of the oven

CALAMARI con GAMBERI. Lightly fried calamari, shrimp, & lemon wheels, lemon aioli

POLPETTE con POLENTA. Grandma Dotty's mini meatballs, spicy tomato sauce, crispy polenta, parmesan - cream sauce

FARRATA. Wild arugula, farro & quinoa with pesto, pistachio, sliced avocado, burrata cheese, basil infused olive oil

Second Course: Pre-select two dishes

COTOLETTA DI CHECCA. Parmesan crusted chicken, lemon butter sauce, tomato checca, pastina, crispy spinach

CARBONARA. Spaghettini pasta, garlic sautéed shrimp, pancetta, egg yolk, parmesan - cream sauce

PARMIGIANA di MELANZANE. eggplant, mozzarella, parmesan, lemon - cream sauce, tomato checca, pastina, sautéed baby spinach

GEMELLI con OXTAIL. Gemelli pasta, braised oxtail, crimini mushrooms, wilted arugula, herbed bread-crumbs, rafano sauce

LA GRIGLIA. Sustainable grilled salmon, garlic - herb sauce, farro and quinoa with pesto, grilled asparagus