

# SAN POLO



## DISPLAY

Select Three

Polpette di Granchio  
Italian style mini crab cakes

Gamberetti con Avocado  
Grilled shrimp served over avocado salsa

Calamaretti e Zucchine Fritte  
Flash fried calamari rings and Julienne zucchini accompanied by a side of spicy marinara

Carpaccio D'Alba  
Thinly sliced Filet Mignon topped with baby arugula, crispy capers, and shaved Parmesan cheese, drizzled with lemon vinaigrette and white truffle oil

Bruschetta al Pomodoro  
Grilled ciabatta bread topped with fresh vine-ripened tomatoes, basil, and dry oregano, garnished with olives

## INSALATA

Select One

Insalata di Pere  
Field greens tossed in champagne vinaigrette, wrapped in a cucumber ring, topped with fresh pears, Dolcelatte gorgonzola, and toasted walnuts. Finished with a balsamic reduction drizzle

Insalata di Spinaci  
Baby spinach salad tossed with toasted almonds, dried cranberries, orange segments, and goat cheese tossed in raspberry vinaigrette

## ENTRÉE

Select Three

Pappardelle Aragosta  
Maine lobster tail on a bed of wide egg ribbon pasta, with shrimp and marinara sauce

## Saltimbocca di Pollo

Chicken breast with Prosciutto di Parma, sage, and Fontina cheese, in a Chardonnay wine sauce

## Tortelloni alla Parmigiana

House made hat shaped ravioli filled with fresh mozzarella and Parmesan cheese, served in a gorgonzola cream sauce

## Vitello alla Milanese

Lightly breaded tenderized veal cutlets sautéed until golden brown, accompanied by an arugula salad with cherry tomatoes, red onions, Parmesan cheese, and lemon vinaigrette

## Filetto al Gorgonzola

Petit Filet Mignon grilled medium, topped with melted gorgonzola and Chianti red wine sauce, served with roasted potatoes

## DOLCE

Select Three

### Tiramisu

Lemon Meringue Tartlettes

Cheesecake con Mirtilli

Creme Brulee

Chocolate Hazelnut Crunch Cake

**\$69 per person- 8.1% Tax Added to Bill**