



**Dinner 2017**

**First Course**

***Tuna Carpaccio***

*pepper encrusted ahi tuna, seaweed salad, spicy aioli*

***Roasted Beet Salad***

*whipped ricotta, toasted pine nut, organic local honey*

***Rollatini di Nico***

*rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella, baked with plum tomatoes*

***Rosetta's Famous Meatball***

*veal, wild mushroom, house made pomodoro sauce with ricotta*

**Entrée**

***Veal 'Saltimbocca'***

*prosciutto di parma, fontina cheese, sage, white wine demi glaze, roasted potatoes*

***Risotto di Mare***

*chef's daily selection of fresh seafood, risotto*

***Porchetta***

*baked pork loin, stuffed with imported ham, fontina cheese, spinach & mushrooms*

***Pasta Puttanesca (GF)***

*olives, capers, plum tomatoes*

***Pollo alla Romana***

*sautéed chicken, sundried tomatoes, artichokes, wild mushrooms*

**Dolce**

***Tiramisu***

***Cannoli***

***Lemon Sorbet (GF)***

**\$38 per person**

**plus tax or gratuity**

**please no splitting or sharing of dishes**

*\*Consuming raw or undercooked meat, poultry,*

*Seafood, shellfish or eggs may increase your risk of food borne illness*

*\*\*before placing your order, please inform your server if a person in your party has a food allergy*