



Horsham Restaurant Week

September 15th thru September 20th 2019

Tasting Menu

\$29.95 per person (plus tax and gratuity)

FIRST COURSE APPETIZER

choose one

Salumi and Formaggi Board
(a selection of Italian meat and cheeses)

Crispy Calamari

Crostone (Crispy Tuscan bread, fresh ricotta,
lemon and thyme spread topped
with artichokes and gourmet tomatoes)

Classic Caesar Salad with parmesan croutons

Raw Bar- Oysters & Top-neck Clams

SECOND COURSE PASTA

choose one

Capellini Granchio (angel hair pasta served with
roasted tomatoes and crab meat)

Fettuccine Bolognese

Risotto Funghi (risotto with mushroom-
shiitake, porcini and cremini, fresh herbs and
truffle oil)

THIRD COURSE ENTRÉE

choose one

Veal Gamberi (veal medallions sautéed with
shrimp, sun dried tomatoes and
scallions with demi glace sauce)

Salmon sautéed and topped with shrimp and
Brandy cream sauce

Chicken Peppers (bonesless breast of chicken
topped with roasted peppers,
Fontina cheese and demi glace)

Steak Salad-Grilled Sirloin steak served with
mixed greens and balsamic vinaigrette

LAST COURSE DESSERT

choose one

Homemade Tiramisu

Homemade Crème Brulee

Italian ricotta and chocolate chip cannoli