

FOUR-COURSE DINNER MENU

\$80 PER PERSON

MANSSION

Staten Island

AVAILABLE MONDAY THROUGH THURSDAY

**Notify your server of any food allergies or restrictions.

*** Consuming raw or undercooked meats, fish, or eggs may lead to food-borne illnesses, especially under certain medical conditions.

**** Ingredients may vary depending on seasonal availability.

INSALATE

*choice of one

Insalata Toscana

baby mixed greens, organic cucumbers, campari tomatoes, onions, radishes, carrots, prosecco vinegar dressing

Insalata De la Cesare

crunchy romano hearts, house made caesar dressing, aged parmigiano reggiano, bread chips

Dolce Vita

gorgonzola dolce D.O.P., seasonal apples, spring mix greens, caramelized walnuts and cranberries with lemon and EVOO dressing

PASTE

*choice of one

Penne Melanzane

roasted breaded eggplant with mozzarella fior di latte over creamy-garlic white sauce

Bucatini All Amatriciana

guanciale, pecorino romano, onions, tomatoes san marzano, basil

Rigatoni al Tartuffo

parmigiano reggiano, white truffle cream sauce

Fusilli Primavera

charred broccoli, pancetta, tomatoes, cream sauce

Gnocchi Alla Vodka

our signature vodka sauce, potatoes gnocchi, fresh basil

SECONDI

*choice of three

Chicken Limone

premium organic chicken breast with vino bianco and lemon zest sauce

Salmone In Crosta di Pasta Fillo

atlantic salmon wrapped in phyllo dough with creamy-spinach sauce

Chicken Parmigiana

premium organic chicken breast breaded with ciabatta breadcrumbs, roasted with chef special tomatoes napoli sauce, mozzarella and parmigiano reggiano

Brasato Di Vitello

\$20 PER PERSON

braised veal cheeks with vegetables and barolo red wine sauce

Trio Di Mare

sautéed scallops, shrimp, branzino, EVOO, capers, olives, herbs

Branzino E Caviale

pan seared branzino fillet with vino bianco & pink salmon caviar sauce

Eggplant Parmigiana

thick sliced eggplants breaded with ciabatta breadcrumbs, roasted with chef special tomatoes napoli sauce, mozzarella and parmigiano reggiano

Bistecca Griglia

\$30 PER PERSON

o Filetto Di Manzo

grilled NY strip steak or filet mignon with pepe verde and grappa sauce

All entrees served with Chef's selection of vegetables and starch of the day.

Chef's Selection of Accompaniments: Ciabatta and Gressini, Pesto & Cream Cheese Butter Spread, Toscana Virgin Olive Oil and Eggplant Caponata

CAFFE

Premium Coffee & Assortment Tea

