

# SICILIANO LUNCH PRIX FIXE MENU

\$48 PER GUEST

Choose a Starter & Entree or Choose a Entree & Dessert

~ <u>Choice of Starter</u> ~

# **ORGANIC MIXED GREENS**

Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette

## **CAESAR SALAD**

Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots/ Spanish White Anchovies

~ <u>Choice of Main Course</u> ~

### CHICKEN PARADISO

Organic Chicken Breast / Sautéed Basil / Cream Sauce / Artichoke Hearts / Sundried Tomatoes / Olive Oil

Mashed Potatoes / Chimichurri Roasted Vegetables

#### RIGATONI BOLOGNESE

Housemade Beef / Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil

# **EGGPLANT PARMESAN**

Parmesan Crumbs, Marinara, & Mozzarella / Chimichurri Roasted Vegetables

~ <u>Choice of Dessert</u> ~

#### **TIRAMISU**

Lady Fingers/ Mascarpone/ Whipped Cream/ Zabaglione/ Espresso / Grated Chocolate

# MOLTEN CHOCOLATE CAKE

Vanilla Bean Gelato / Dark Chocolate Sauce

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage: \$35 | 750ml Bottle OR \$60 | Magnum: 3 bottles maximum | Outside Dessert Fee \$40 | \$60 12 or more guests \*Consuming raw undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.