

A Night in Italy



*Friday, April 2nd
Italian Four-Course Dinner Menu*

Appetizer

Garlic Seafood ~ A jumbo shrimp and sea scallop sauteed with sun dried tomatoes and fresh basil, served over angel hair pasta, finished in a roasted garlic cream

Salad

Anti Pasta Caesar ~ Roasted peppers, Proscuitto, Sharp Provolone and Parmesan Cheeses tossed with Romaine leaves in a Cream Parmesan dressing

Entrée

Baked Cod ~ Fresh fillet of codfish topped with basil, garlic jumbo lump crabmeat and fresh mozzarella baked in a seasoned tomato broth



Dessert

*Italian
Rum Cake*

\$29.95 per person

(Tax & Gratuity not included)