

1st course (CHOICE OF ONE OF THE FOLLOWING)



- **House Garden Side Salad**

Only the freshest mixed greens, vine ripened tomatoes, red onions, carrots and cucumbers topped with shredded mozzarella and homemade croutons.

- **Fresh Caesar Salad**

Crisp Romaine lettuce, shaved Parmesan, homemade croutons and traditional Caesar dressing.

- **Sicilian Sausage Soup**

Our signature soup prepared with fresh baby spinach, red ripe tomatoes, sweet Italian sausage, Arborio rice and melted mozzarella with a touch of crushed red pepper

- **Soup of the Day**

Our chef's daily preparation using only the freshest ingredients

2nd course (CHOICE OF ONE OF THE FOLLOWING)

- **Seafood Sophia**

Maine Lobster, shrimp, fresh scallops and PEI mussels lightly simmered with button mushrooms and roma tomatoes in a lobster sherry cream sauce, served over bowtie pasta, garnished with fresh scallions

- **Seafood Lasagna**

Layers of pasta, ricotta, lobster, shrimp, and scallops, baked in a lobster cream sauce, topped with mozzarella.

- **Filet Mignon**

Six ounce choice tenderloin steak served with your choice of a portabella Chianti demi glace or roasted garlic gorgonzola butter

- **Chicken Dilisio**

Boneless chicken sautéed with diced tomato, onions and broccoli served over cheese filled spinach ravioli, tossed with our homemade sun dried tomato pesto cream sauce

3RD course

Choice of any dessert off our homemade dessert menu.

