



2021 GRADUATION WEEKEND MENU – JUNE 11 & JUNE 12

All entrees include a choice of starter and dessert

STARTERS

Classis Caesar – classic Roma recipe with croutons and shaved parmesan

Insalata Mista – mixed local greens with tomatoes, carrots, fennel

Caprese Salad – fresh mozzarella, tomato, basil, and olive oil

Pappa al Pomodoro – hearty Tuscan tomato soup

ENTREES

Lasagna Bolognese -house made with béchamel & Bolognese beef ragu 36

Eggplant Parmigiana - house made baked eggplant with fresh mozzarella & tomato sauce 35

Lobster Ravioli - house made with Maine lobster meat with a creamy tomato sauce 40

Tortelli di Zucca –squash filled ravioli with parmesan sage cream sauce 36

Ravioli – beef filled with Bolognese meat sauce 38

Scampi Piccata – Wild Gulf shrimp sautéed with wine, lemon, capers on spinach or linguini 44

King Salmon – pan-seared salmon chardonnay beurre blanc 44

Pollo Parmigiana – breaded chicken breast, tomato, and mozzarella with fettuccine alfredo 40

Tuscan Beef Short Ribs – braised in red wine with mashed potatoes 48

Osso Buco Milanese – two braised veal shanks served over saffron risotto 46

Filet Mignon - 8 oz. prime filet with cabernet reduction & gorgonzola sauce 58

LITTLE ROMANS MENU – *children under 10 years old*

Penne Pasta – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 12

Ice Cream for dessert



No substitutions or split orders.

If you have food allergies, please inform your waiter to discuss menu options and reasonable accommodations.