



## 2024 GRADUATION WEEKEND MENU – JUNE 15 & JUNE 16

**All entrees include a choice of starter and choice of 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

**Gnocchi al Pesto** – potato gnocchi with Zeste farms basil pesto 44

**Mezzi Rigatoni alla Vodka**- Short rigatoni, onions, pancetta, vodka & tomato crème sauce 44

**Lobster Ravioli** - house made with Maine lobster meat with a creamy tomato sauce 48

**Bucatini Carbonara** – Thick spaghetti, creamy sauce with guanciale, pecorino cheese 42

**Ravioli Napoletana**- house made with ricotta and spinach with a light tomato sauce 44

**Lasagna Bolognese**- house made with béchamel & Bolognese beef ragu 44

**Tortelli di Zucca** –squash filled ravioli with parmesan sage cream sauce 44

**Scampi Piccata** – Wild Gulf shrimp sautéed with wine, lemon, capers on spinach or linguini 52

**Chicken Parmigiana** – breaded chicken breast, tomato, mozzarella with fettuccine alfredo 48

**California Halibut**- pan-seared, chardonnay beurre blanc and mashed potatoes 58

**Tomahawk Pork Chop**- 14 oz pork rib chop with sauteed spinach and mashed potatoes 54

**Osso Buco Milanese** – two braised veal shanks served over saffron risotto 58

**Filet Mignon** - 8 oz. prime filet with cabernet reduction & gorgonzola sauce 68

### LITTLE ROMANS MENU – *children under 10 years old*

**Penne Pasta** – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 20

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.