



~ Portland Dining Month ~

Three Course Menu 33.

Starter Course

Minestrone

Classic Italian vegetarian vegetable soup topped with parmesan cheese

Prosecco Salad

Organic mixed greens tossed with candied walnuts, gorgonzola, red onions and fresh pear in a prosecco vinaigrette

House Salad

Organic mixed greens with shaved red onion, grape tomatoes, candied pecans & ricotta salata cheese, tossed in our balsamic vinaigrette dressing

Main Course

Bone In Pork Loin

Served with potato croquettes, carrot puree and finished with an Italian parsley chimichurri

Linguine alla Arrabiata

Zesty red sauce with onions, shallots, garlic and Calabrian chilies tossed with linguine and topped with fresh herbs

Sautéed Prawns

Served over risotto tossed in our house made creamy pesto sauce

Chicken Linguine

Chicken and broccoli florets tossed in a balsamic cream sauce and finished with goat cheese and toasted pine nuts

Vegetable Lasagna

Fresh pasta layered with house made pomodoro sauce, kale, zucchini, shaved carrots, mushrooms, chevre and Italian cheeses

Dessert Course

Amaretto Cheesecake

House made caramel drizzle and candied almonds

Italian Chocolate Cake

Frangelico mascarpone cream

Limoncello Sorbet

Served with house made Italian biscotti

