



3-Course Chef's Sunday Supper \$55

First Course

Calamari & Shrimp

Charcoal grilled calamari steak/shrimp/arugula/cannellini beans/balsamic vinaigrette

Cannelloni

Freshly made crepe stuffed with veal, chicken, & spinach/bechamel sauce/basil pesto/pomodoro sauce

La Fontanella Meatballs

Veal & pork/marinara/shaved parmesan

Fresh PEI Mussels

Tomato cream sauce/garlic/basil/Pernod

Second Course

Soup du Jour

Cream of porcini & wild mushroom bisque/black truffle oil

Caesar Salad

Crisp romaine hearts/smoked, bonito infused Caesar dressing/garlic croutons/shaved Grana Padano Cheese

Caprese Burrata

Heirloom tomatoes/artisan greens/basil/extra virgin olive oil/aged balsamic reduction

Third Course

Add 3 Colossal Gulf Shrimp \$8

Filet Mignon

Espresso & porcini rubbed 7oz tenderloin of beef/wild mushroom & sundried tomato marsala sauce/garlic mascarpone mashed/asparagus

Rigatoni alla Bolognese

Savory tomato cream meat sauce/basil/parmesan

Capellini Terra e Mare

Colossal Gulf shrimp/wild mushrooms/tomatoes/arugula/angel hair/chardonnay butter sauce

Pistachio alla Grouper

Fresh Florida grouper/piccata sauce/pasta/arugula pesto/cream/sun dried tomato/balsamic glaze

Bronzino con Vino Bianco

Fresh Mediterranean striped bass/cherry tomato piccata sauce/garlic mascarpone mashed/asparagus

