

# FATHER'S DAY 3-COURSE DINNER \$59

## 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/béarnaise/garlic mascarpone mashed/asparagus

### **Add lobster Meat Oscar style \$10**

### **Rigatoni alla Bolognese**

Savory tomato cream meat sauce/basil/parmesan

### **Capellini Terra Mare**

Colossal Gulf shrimp/U10 diver scallop/wild mushrooms/tomatoes/arugula/angel hair/chardonnay butter sauce

### **Pistachio alla Grouper**

Fresh Florida grouper/piccata sauce/saffron lobster risotto/asparagus

### **Chilean Seabass**

Soy miso glaze/saffron lobster risotto/asparagus/beurre blanc