

# \$21 Two Course Prefix Lunch \$36 Three Course Prefix Dinner

# APPETIZER

Choice of

## THE AVE SALAD

Organic Mixed Greens, Candied Walnuts, Orange Segments, Crumbled Goat Cheese, Grain Mustard, Honey Orange Dressing

# **WAGYU MEATBALLS**

Finest Waygu Beef, Shaved Parmesan, Pomodoro Sauce

# Main Course

Choice of

# FOUR CHEESE AND PEAR FIOCCHI

Parmesan Cream Sauce, Touch of White Truffle Oil

#### **GRILLED SALMON**

Grilled Atlantic Salmon, Sautéed Spinach, Roasted Potatoes, Basil Aioli

## **CHICKEN PARMESAN**

Breaded Pounded All Natural Chicken Breast, Melted Mozzarella, Parmigiano Reggiano, Tagliolini San Marzano

ADD \$15 for **Cioppino** with Lobster, Mussels, Clams, Shrimp, Calamari, White Wine, San Marzano Tomato

ADD \$20 for **Surf & Turf** 4oz Filet Mignon, Lobster tail, Mashed Potatoes, Green Peppercorn Sauce

# **DESSERT**

Choice of

## **TIRAMISU**

Ladyfingers soaked in Espresso Coffee, Mascarpone Mouse

## HANDCRAFTED CANNOLI

Ricotta Cream, Milk Chocolate Chips, Raspberry Sauce