



Tony and Nicks Italian Kitchen

Course 1

Seafood Cake: Shrimp, Scallops & Crab, Served On A Bed Of Arugula

Truffle Bacon Mac & Cheese (GFA)

White Truffle Oil, Applewood Bacon, Cheddar, Parmesan & Penne

Crispy Seasoned Cauliflower (V) (GF)

Fried Cauliflower Tossed in Paprika, Garlic & Black Pepper Served With A Honey Dijon Dip

Course 2

Eggplant Parmesan (GFA)

San Marzano Pomodoro, Mozzarella Served with Fusilli Pasta

Scampi (GFA)

Shrimp or Calamari, Fresh Tomatoes and Linguine In A Lemon Basil Wine Sauce

Bolognese (VA) (GFA)

Ground Chuck, Carrot, Celery, Onion & Fusilli in a Creamy San Marzano Pomodoro

Course 3

Tiramisu

Chocolate Mousse Cake