



## Theater Prix Fixe Menu

### Primi Piatti

(Guest selects one)

#### ZUPPA DEL GIORNO.

Soup of the day

#### INSALATA CESARE

*Crisp red and green hearts of Romaine,  
Shaved Parmesan-Reggiano  
House Caesar dressing,  
Toasted Brioche croutons*

#### \* INSALATA DELLA CASA

*Field greens, shaved radish,  
carrots, cherry tomatoes,  
balsamic vinaigrette*

### Secondi

(Guest selects one)

#### PASTICCIO DI SPINACI E POMODORI CON TRE FORMAGGI

*Venetian style spinach and tomato layered  
Lasagna, semi-dried tomatoes, Grana Padano,  
Parmesan-Reggiano, Piemonte herb  
Tomini cheese, Garlic vodka cream sauce*

#### POLLO CON FUNGHI E E POMODORI

*Pan seared Airline chicken  
breast, roasted tomatoes,  
wild mushrooms, garlic  
and shallots, savory  
lemon basil au jus*

#### \* SALMONE AI FERRI

*Flat iron seared North Atlantic Salmon,  
Roasted Squash, Sliced Asparagus, celery,  
Fennel shallot reduction*

### Dolce

(Guest selects one)

#### \* BRUCIATA

*Classic crème brûlée, seasonal  
Preparation*

#### SORBETTO E GELATO DEL GIORNO

*Sorbet or ice cream of the day  
with House-made biscotti*

**\$39.95 PER PERSON**

*(No substitutions, Beverage, tax, and gratuity not included)*