



THE *Sine*

APPETIZER

Bruschetta Sampler

Prosecco

Toasted crostini with classic tomato bruschetta, pesto, burrata, & prosciutto

\$9

SOUP & SALAD

Italian Garden Salad

Albariño

Romaine, grape tomatoes, basil, Kalamata olives, tomato, and bell pepper with balsamic vinaigrette

\$8

Wedding Soup

Chianti

Meatballs and orzo in a thin broth with spinach and parmesan cheese

\$7

ENTREE

Shrimp Fettuccini Alfredo

Pinot Grigio

Sauteed shrimp tossed with fettuccini spinach and pancetta served with parmesan roasted asparagus

\$26

Seared Filet with Parmesan Butter and Passata

Brunello

Pan seared filet with parmesan butter on top of house made passata served with parmesan roasted asparagus and garlic whipped potato

\$30

DESSERT

Tiramisu

Sauternes

Espresso - soaked lady fingers layered with a sweet cream

\$8

