



RESERVE 847-518-0990

Rosemont Restaurant Week
Dinner Prix-Fixe Menu
\$49/person

ANTIPASTI

Choice of

Calamari

Crispy Fried Calamari, Served with Roasted Garlic Tomato Sauce, Lemon Wedge

Spinaci e Carciofi

Creamy Spinach and Artichoke Dip with Mozzarella and Parmesan Cheese, Toasted Crostini Bread

Taleggio al Forno

Baked Italian Brie, Puff Pastry, Amaretto-Apricot Sugo, Roasted Caramelized Apples

Salsiccia i Pepperoni

Italian Sausage and Roasted Bell Peppers, Served over Soft Mascarpone Polenta

PIATTI DELLA CASA

Choice of

Linguini con Prosciutto

Linguini Spooled Tableside inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas and Fresh Basil

Pollo alla Parmigiana

Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara

Salmone al Forno

Pan Roasted Atlantic Salmon over Roasted Eggplant, Green Beans, Mushroom, Garlic, Crushed Tomatoes, Aceto

Costolette di Manzo

Braised Beef Boneless Short Ribs, Mashed Potatoes, Caramelized Carrots, Sauteed Spinach, Barolo Sauce

Melanzane alla Parmigiana

Lightly Breaded Layered Eggplant, Parmesan, Fresh Ricotta and Melted Mozzarella, with Linguini and Tomato Basil Sauce

DOLCI

Choice of

Tiramisu

Espresso and Marsala-Soaked Ladyfingers Layered with Mascarpone Cream, and Cocoa

Cannoli

Homemade Cannoli Filled with Sweetened Mascarpone and Fresh Ricotta, Orange Zest, Crushed Pistachio

Torta di Mascarpone

Turtle Cheesecake with Roasted Cashews, Caramel Sauce, Whipped Cream and Fresh Strawberries

Crème Brulee

Vanilla Custard Flambéed Tableside with Caramelized Brown Sugar and Grand Marnier Liqueur

*Not valid with any other offer. Special menu only available during
Rosemont Restaurant Week (March 1st - March 7th, 2026)*