

# *Nonno's* Ristorante

Featuring

Tableside dinner and cooking demonstration!

Every Thursdays

@ 5:00 & 7:00pm

*Chef Luigi invites you for an  
Amazing evening of fine food and fun times.  
Sit back relax & enjoy!*

## FIRST COURSE

- Scampí Alla Sambuca

Sautéed large shrimp with garlic, tomatoes, basil and lemon juice flambéed with Sambuca finished with a touch of cream.

## SECOND COURSE

- Caesar Salad

Crisp Romaine lettuce with croutons, shaved Parmigiano cheese and Caesar dressing.

## THIRD COURSE

- Steak Diane

Pan roasted filet mignon with shallots, Dijon mustard, mushrooms and touch of cream and flambéed with cognac.

## DESSERT

- Banana Foster

Banana and vanilla ice cream, butter, brown sugar, cinnamon, dark rum.

\$130.00 Per Person+tax and gratuity.

From 2 to up 4 people