



December 6th Tasting Dinner

First Course:

Italian Wedding Soup

Second Course:

Ratatouille stuffed mushrooms.

Third Course: (your choice)

Pan seared scallops, served over a parmesan, shallot & asparagus risotto.

French cut chicken, with pan gravy.
Served with whipped potatoes & asparagus.

House made bolognese sauce,
served over Ambler made Sorrentino's rigatoni.

Fourth Course:

Peppermint Stick Cheesecake
with chocolate cookie crust.

\$40 per person

Dine-in or preorder take out.

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