

Maestro's

RESTAURANT

MAESTRO'S OPENING ACT

Antipasta Table

Enjoy an extensive feast of over 30 items including gourmet salads, artisan cheeses, rustic breads, crackers, cured meats & more

SOUP

Italian Wedding ^{GF} | **House Seafood Bisque** ^{GF}

ENTRÉES (SELECT ONE)

Chicago Italian Beef ^{GF}

Braised Beef Short Ribs • giardiniera gravy • duchess potato • garlic roasted broccolini

Roxie Piccata ^{GF}

Seared Black Grouper • lemon butter caper sauce • herbed cous cous • eggplant capponata

Funny Honey Stuffed Chicken

Stuffed Chicken Breast • goat cheese, spinach and artichoke • toasted sundried tomato orzo • saffron based fennel

Veal Saltimbocca ^{GF}

Grilled Veal Chop • proscutto and sage saltimbocca sauce • mushroom risotto • sautéed asparagus

Pasta Capponata

100% Plant based VEGAN entree of Soy Protein Eggplant • peppers • tomato stew • linguini pasta

DESSERT

End your culinary experience by choosing a decadent dessert and pair with an after dinner drink.

\$55.50

Main Entree, Soup, Salad and Dessert

(Please ask your server about our options for kids under 12 years of age)

20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry seafood or eggs may increase your risk of a food borne illness.

