



SAMPLE DINNER MENU

****Per person menu range is \$39-\$41****
****8% sales tax and 20% gratuity are not included****

APPETIZERS (served family-style)

Antipasto Platter chef's selection of cured meats, marinated vegetables, cheeses, roasted garlic **\$13.95**

Seared Sea Scallops polenta, escarole, tomato-onion compote **\$11.75**

Grilled Calamari garlic roasted cauliflower, cannellini beans and argumato oil **\$8.75**

****Average cost per person-\$11.50****

SALAD (your choice)

Classic Caesar romaine hearts, garlic croutons and Parmesan **\$6.95**

Beet Salad shaved fennel, apples, goat cheese, red wine vinaigrette **\$7.25**

ENTRÉE (your choice)

Roasted Chicken orzo pasta, grilled scallions and radishes **\$16.95**

Baked Manicotti ground beef, veal, pancetta, spinach, mozzarella **\$15.75**

Seared Georgia Trout roasted fingerling potatoes, red onion, fennel and white wine lemon sauce **\$16.95**

Dessert

Chef's Sampling a selection of our signature desserts **\$12.95/platter**

This is a sample menu and can be customized according to your specific needs.

Please contact Kelly Painter at 678.302.3264 or kpainter@fifthgroup.com with any questions.

