

Alioli

Ristorante

MENU I - \$52

Antipasti (Choice of)

Insalata Caprese

tomato sliced, buffalo mozzarella, arugula, olives, evoo

Insalata alla Cesare

romaine lettuce, croutons, creamy caesar dressing

Zuppa Del Giorno

Soup of the day made fresh daily

Pietanze (Choice of)

Adlentrees served with potatoes and seasonal vegetables, excluding pasta

Gnocchi con Gamaberi

gnocchi with shrimp, diced tomato, green onion in a rose sauce

Vitello Alioli

veal scaloppini gently sauteed, assorted mushrooms, proscitto, in a demi cream

Pollo Peperonata

Pan seared chicken breast with peppers, onions in a light spicy tomato sauce

Menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

A selection of cakes, Tartufo, Italian Gelato or Sorbet

***Add Unlimited Q Mineral Water, Pop, Juice, Coffee, and Tea \$8.00 per person**

Billing will be according to number of guests reserved

All menu packages require 72 hours notice. Final quest count required 24 hours notice

Taxes & Gratuities NOT Included

Antipasti (Choice of)

Insalata Caprese

tomato sliced, buffalo mozzarella,
arugula, olives, evoo

Insalata alla Cesare

Romaine lettuce and croutons in a
creamy caesar dressing

Gamberi Diavola

Pan seared shrimp in spicy tomato sauce

Pietanze (Choice of)

All entrees served with potatoes and seasonal vegetables

Costoletta di Vitello

Grilled 12oz veal chop topped with a port wine demi

Ravioli con Funghi

Jumbo ravioli stuffed with assorted mushrooms, in a roasted red pepper herb cream,
topped with baby arugula

Pollo Supreme

Pan seared chicken breast, zaffron lemon pepper cream sauce

Menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

A selection of cakes, Tartufo, Italian Gelato or Sorbet

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Primo Piatto (Choice of)

Insalata alla Cesare

Romain lettuce and croutons in a creamy caesar dressing

Penne alla Vodka

Appetizer size Penne with Pancetta (Italian bacon), in a vodka rose sauce

Zuppa Del Giorno

Soup of the day made fresh daily

Pietanze (Choice of)

All entrees served with potatoes and seasonal vegetables

Pollo Alioli

Pan seared chicken supreme in a white wine zaffron lemon sauce

Salmone

Certified Organic Atlantic Salmon grilled with cilantro salsa verde

Filetto di Manzo

Grilled beef tenderloin, peppercorn brandy cream

Menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

A selection of cakes, Tartufo, Italian Gelato or Sorbet

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Alioli

Ristorante

Hors d'oeuvre 6:00 pm

A selection of six to eight house oeuvres

Insalata Alioli

Kale, radicchio, arugula, romaine, cherry tomato, red onion,
extra virgin olive oil, red wine vinegar

Risotto con Funghi

Arborio rice, wild mushrooms, gorgonzola cheese,
shaved parmigiano reggiano, truffle oil drizzle

Main Entree (Choice of)

Tenderloin

7 oz grilled beef tenderloin grilled to perfection
Served with roasted potatoes and fresh seasonal vegetables

Pollo Alioli

Sautéed breast of chicken with sundried tomato, artichokes in
a lemon white wine reduction grilled to perfection
Served with roasted potatoes and fresh seasonal vegetables

Orata

Sea Bream fillet grilled, lemon, extra virgin olive oil
Served with roasted potatoes and fresh seasonal vegetables

Vegetarian Selection

Eggplant Parmigiana

Dessert

Traditional Tiramisu with Fresh Berries
Coffee or Tea

\$85 per person

Alioli

Ristorante

Hors d'oeuvre 6:00 pm

A selection of six to eight house oeuvres

Combination of Alioli & Caprese Salad

A variety of mixed fresh greens, combined with fresh tomato slices, buffalo mozzarella topped with extra virgin olive oil, drizzled with aged balsamic vinegar

Penne alla Vodka

Penne, pancetta (Italian bacon), green onions, vodka rose sauce

Main Entree (Choice of)

Surf & Turf

7 oz grilled beef tenderloin with two jumbo shrimp grilled to perfection.
Served with roasted potatoes and fresh seasonal vegetables

Pollo Alioli con Gamberoni

Sautéed breast of chicken with sundried tomato, artichokes in a lemon white wine reduction, with two jumbo shrimp grilled to perfection.
Served with roasted potatoes and fresh seasonal vegetables

Vegetarian Selection

Eggplant Parmigiana

Desserts

Traditional Tiramisu with Fresh Berries
Coffee or Tea

\$89 per person