

Antipasti (Choice of)

Focaccia al Rosmarino - Included

fresh-baked, homemade focaccia bread brushed with rosemary-infused olive oil

Insalata Caprese

tomato sliced, buffalo mozzarella, arugula, olives, evoo

Insalata alla Cesare

romaine lettuce, croutons, creamy caesar dressing

Pietanze (Choice of)

all entrees served with potatoes and fresh seasonal vegetables, excluding pasta

Ravioli di Funghi * Vegetarian

jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

Vitello Alioli

veal scaloppini gently sautéed, assorted mushrooms, prosciutto, in a demi cream

Pollo Alioli

sautéed breast of chicken with sundried tomato, artichokes in a lemon white wine reduction

menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

traditional tiramisu, tartufo, Italian gelato or sorbet

add unlimited Q mineral water, pop, juice, coffee and tea \$10 per person

Billing will be according to number of guests reserved. Taxes & Gratuities NOT Included.
All menu packages require 72 hours notice. Final guest count required 24 hours notice.

Antipasti

Focaccia al Rosmarino - Included

fresh-baked, homemade focaccia bread brushed with rosemary-infused olive

(Choice of)

Insalata Caprese

tomato sliced, buffalo mozzarella, arugula, olives, evoo

Insalata alla Cesare

romaine lettuce, croûtons, homemade ceasar dressing

Gamberi Diavola

pan seared shrimp in spicy tomato sauce

Pietanze (Choice of)

all entrees served with potatoes and fresh seasonal vegetables

Costoletta di Vitello

grilled 12oz veal chop topped with a port wine demi

Ravioli con Funghi * Vegetarian*

jumbo ravioli stuffed with assorted mushrooms, in a roasted red pepper rose cream, topped with baby arugula

Pollo Supreme

pan seared chicken supreme in a white wine saffron lemon sauce

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Dolci (Choice of)

traditional tiramisu, tartufo, Italian gelato or sorbet

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Antipasti

Focaccia al Rosmarino

fresh-baked, homemade focaccia bread brushed with rosemary-infused olive oil

Primo Piatto (Choice of)

Insalata alla Cesare

romaine lettuce, croûtons, homemade 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 saffron lemon sauce

Salmone

certified organic atlantic salmon grilled with fresh herb olive oil

Filetto di Manzo

grilled beef tenderloin, peppercorn brandy cream

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Dolci (Choice of)

a selection of cakes, tartufo, Italian gelato or sorbet

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Hors d'oeuvre

A selection of six to eight house oeuvres

Antipasti

Focaccia al Rosmarino

fresh-baked, homemade focaccia bread brushed with rosemary-infused olive oil

Insalata

Insalata Arugula

arugula, radicchio, cherry tomato, shaved parmigiano, homemade Alioli dressing

Primi

Risotto con Funghi

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

Secondi (Choice of)

served with roasted potatoes and fresh seasonal vegetables

Tenderloin

7 oz grilled beef tenderloin grilled to perfection, natural jus

Pollo Alioli

sautéed breast of chicken with sundried tomato, artichokes in a lemon white wine reduction

Orata

sea bream fillet grilled, lemon, extra virgin olive oil

Bauletti di Zucca *Vegetarian*

butternut squash ravioli with shiitake mushrooms, parmigiano, & diced tomato in a sage butter sauce

menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

traditional tiramisu with fresh berries

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Hors d'oeuvre

A selection of six to eight house oeuvres

Insalata

Insalata alla Cesare

romaine lettuce and croûtons in a creamy caesar dressing

Primi

Penne alla Vodka

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

Secondi (Choice of)

all entrees served with potatoes and fresh seasonal vegetables, excluding pasta

Surf & Turf

7 oz grilled beef tenderloin with two jumbo shrimp grilled to perfection.

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.

Bauletti di Zucca * Vegetarian *

butternut squash ravioli with shiitake mushrooms, parmigiano, and diced tomato in a sage butter sauce

menu can be adjusted to accommodate allergies or dietary restrictions

Dolci (Choice of)

traditional tiramisu with fresh berries

Add unlimited Q Mineral Water, Pop, Juice, Coffee and Tea \$10 per Person

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