

Dinner Event Menu

\$40 per person plus 6% tax

Gratuuity not included

Menu includes coffee, hot tea, focaccia and olive oil

1st Course

served family style

(choose one of the following)

Insalata di Casa mixed greens, tomatoes, onions, white balsamic vinaigrette

Insalata Cesare romaine lettuce, polenta croutons, caesar vinaigrette

(the following options are an additional \$3.00 per person)

Insalata Caprese house made mozzarella cheese, roma tomatoes, basil oil

Insalata Tagliata chopped antipasta, romaine lettuce, mozzarella & asiago cheeses, prosciutto, onions, tomatoes, garbanzo beans, white balsamic vinaigrette

2nd Course

served family style

(choose two of the following)

Penne alla Pomodoro tomato sauce, basil oil, pecorino

Rigatoni alla Vodka roma tomato cream sauce, pecorino

Tortellini alla Panna cheese tortellini, cream sauce, pecorino, black pepper

Spaghetti Cacio e Pepe olive oil, butter, pecorino, black pepper

Penne all'Arrabbiata tomato sauce, Calabrese red chili, basil oil

(the following options are an additional \$3.00 per person)

Spaghetti alla Carbonara pancetta, cream, egg, black pepper

Rigatoni alla Bolognese braised pork and veal ragu, onions, carrots, tomato, pecorino

Rigatoni all'Amatriciana pancetta, caramelized onions, spicy pomodoro sauce

Gnocchi con Gorgonzola ricotta gnocchi, blueberries, balsamic, gorgonzola cream

3rd Course

*served a la carte, accompanied by roasted potatoes & roasted vegetables
(choose two of the following)*

- Melanzane alla Parmigiana** eggplant, pomodoro sauce, fresh mozzarella & ricotta cheeses
- Polenta al Forno** baked polenta, sauteed spinach, gorgonzola cream
- Pollo al Limone** sautéed chicken medallions, lemon sauce
- Pollo ai Funghi** sautéed chicken medallions, roasted mushroom ragu
- Pollo alla Piccata** sauteed chicken medallions, lemon
- Pollo alla Milanese** breaded chicken cutlet, baby arugula, lemon
- Pollo alla Parmigiana** breaded chicken cutlet, pomodoro, fresh mozzarella
- Maiale Arrosto** roasted boneless pork tenderloin, herb-tomato sauce
- Costoletto di Maiale** roasted pork chop, sauteed sweet peppers & onions
- Salmone Arrosto** roasted Norwegian salmon, basil oil (add \$4 per order)
- Bistecca** roasted 8oz. sirloin steak, gorgonzola cream (add \$8 per order)
- Scaloppine di Vitello** sauteed veal medallions, lemon, capers (add \$10 per order)
- Capasante** seared diver scallops, lemon, herb oil (add \$12 per order)
- Gamberi** sauteed jumbo shrimp, tomatoes, capers (add \$10 per order)

custom, gluten free, dietary restricted dishes available upon request

Dessert

Dessert course served family style accompanied by coffee & hot tea

Tiramisu & Mini Ricotta Cannoli
house made chocolate sauce

Add an Antipasti Course to your Event Menu

\$6 per person

choose two of the following

Tomato Bruschetta, Arancini, Crispy Polenta, Mozzarella in Carozza

Polpette, Crispy Calamari

\$9 per person

*Mixed Italian antipasti of prosciutto di parma, soppressata, house made mozzarella cheese, asiago cheese,
olives & marinated vegetables*

and

whipped ricotta cheese, toasted crostini, local honey