

MENU 4

Starters family style:

Assaggi di Pizza

Pizza tasting: Margherita, Tartufata, Parmigiana

Caprese di Bufala Campana

Buffalo mozzarella and fresh tomato in a basil oil infusion

Antipasto Misto Italiano

Assorted Italian cold cuts, Cheese, Olives, Pickled Onions in Balsamic Vinegar, Sun Dried Tomatoes served with Bruschetta Bread.

Insalata Contadina

Arugula salad with fresh tomatoes and flaked Parmesan cheese and Extra virgin olive oil

Main course one choice of:

Rigatoni con Salsiccia e Crema di Broccoli Rabe

Rigatoni pasta with spicy Italian sausage and crème of broccoli rabe.

Gnocchi al Pomodoro e Mozzarella di Bufala

Homemade potato Gnocchi with tomato sauce, Buffalo Mozzarella and basil

Tagliatelle con Ragu' e Piselli

Home made reginette pasta with beef veal ragu and green peas

Rollo di pollo

*Oven roasted chicken roll stuffed with spinach and fontina cheese,
served with mashed potatoes and carrots*

Filetto di porcellino al Balsamico e scaglie di grana

*Young pork tenderloin in aged Balsamic vinegar emulsion
with flaked Grana Padano cheese*

Scottadito d'agnello

Pan seared lamb loin chops in aromatic herbs and Pecorino cheese, served with artichokes and roast potatoes

Tagliata di manzo con Pomodori e Rucola

Grilled sliced beef Rib Eye with arrugola salad and cherry tomato

Salmone al Forno

Oven backed salmon served with broccoli, shrimp, sun dried tomatoes

Filetto di Branzino al cartoccio

*Steamed in aluminum foil bag Branzino fillet with Shrimp, Artichoke, Sun dried
tomatoes, potatoes, Cherry tomatoes and extra vergin olive oil*

Dessert

Selection of own typical home made dessert

3 Chocolate Mousse cake, Italian ricotta cheese cake and Cantucci cookies

\$49 x person (wine not included, coffee included. Tax and 20% gratuity not included)

*\$69 x person: wine included (1/2 bottle x person or 4 beers), coffee included,
tax and 20% gratuity not included*

*\$79 x person: wine included (1 bottle x person or 5 beers), coffee included,
tax and 20% gratuity not included*

Open Bar Add-on options:

**\$30 p/person: 1 hour open bar*

(Call Liquors, Beer and Wines, choice of 1 Whites 1 Red 1 Prosecco 1 Rose)

**\$45 p/person: 2 hour open bar*

(Call Liquors, Beer and Wines, choice of 1 Whites 1 Red 1 Prosecco 1 Rose)

**\$60 p/person: 3 hour open bar*

(Call Liquors, Beer and Wines, choice of 1 Whites, 1 Red 1 Prosecco 1 Rose)

**selected wines only*

All menus: tax and 20% gratuity not included

Reception Buffet available using part of the appetizers: add \$8 per person

White table cloths:

add \$2 per person