

## ANTIPASTI COURSE

*(Host Selects Two Antipasti Served Family-Style)*

**Bruschetta** Roasted tomatoes, Calabrese Burrata

**Calamari** FRIED CALAMARI with sundried tomatoes and caper Aioli

**Meats and Cheese** Asiago, Robiola Cheeses, Prosciutto, Cacciatorini, Sopressata, Fig Puree and Olives

**Gamberetti** Spicy Marsala Shrimp

## SALAD COURSE

*(Host Selects One Salad Plated)*

**Cesare** CLASSIC CAESAR SALAD Caesar Dressing, Crumbled Parmigiano Croutons

**Caprese** Buffalo Mozzarella, Vine Ripe Tomatoes, 12 year-Old Balsamic, EVOO **(sup \$2)**

**Fungi** Roasted Portabellas and Arugula, Lemon Vinaigrette, Dijon Aioli

**Insalata Verde** MIXED GREEN SALAD Zucchini, Olives, Basil, Mint, Balsamic Vinaigrette

**Insalata Pazza** CRAZY SALAD Salami, Radishes, Romaine, Toasted Pecans, Apples

## MAIN COURSE

*(Host Selects Three Entrées from Which Your Guests May Choose)*

**Lasagna** VEAL BOLOGNESE or VEGETARIAN

**Spaghetti Casalinga** HOMEMADE SPAGHETTI Veal Meatballs, Crushed Tomatoes, Garlic, Basil

**Campanelle** Rotisserie Chicken, Crispy Pork Cheeks, Asparagus, Garlic, Crushed Red Pepper, EVOO

**Salmone** WOOD ROASTED STUFFED SALMON Roasted Tomato Risotto, Crispy Onions, Balsamic Syrup

**Bistecca Alla Pizzaiola** GRILLED ANGUS NY STRIP Pizza Sauce, Italian Fries **(sup \$12)**

**Pollo Al Balsamico** ROTISSERIE BALSAMIC CHICKEN Roasted Potatoes, Cabbage, Porcini Mushrooms

**Parmigiana** VEAL CHOP, Pounded and Glazed with Tomato, Mozzarella and Parmigiano **(sup \$5)**

**Costata Di Vitello** GRILLED VEAL CHOP Arugula, Grilled Portabellas **(sup \$12)**

**Agnello Al Ferri** GRILLED LAMB CHOPS Tomatoes, Sweet Onion and Eggplant Stew, with Mint Pesto **(sup \$12)**

## DESSERT

*(Host Selects One Dessert Plated)*

*Or*

*(Sharing Platters of Tiramisu, Crostata and Napoleone for the Table)*

**Napoleone** Pecan Butter Cookies, Whipped Cream, Seasonal Fruit

**Tiramisu** Espresso Soaked Lady Fingers, Layered with Soft Mascarpone Cream

**Crostata Di Nocciole** Hazelnut Crusted Chocolate Confections with Strawberry Coulis

*Our Culinary Team Will Work with any Food Restrictions*

**FOUR-COURSE PRIX FIXE MENU BASE PRICE ~ \$47**

*Price Does Not Include Beverages, Tax Or Gratuity. Menu Items And Prices Are Subject To Change.*