



ANTIPASTI COURSE

(Host Selects Two Antipasti Served Family-Style)

Bruschetta Roasted Tomatoes, Calabrese Burrata

Calamari Fried Calamari with Pricci Marinara and Roasted Garlic Aioli

Piatto Misto Prosciutto, Cacciatornin, Sopressata

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)**

Insalata Verde Mixed Green Salad, Zucchini, Olives, Basil, Mint, Balsamic Vinaigrette

Bietole Red Beets and Goat's Cheese, Arugula, Crispy Prosciutto, Beet Honey Vinaigrette

MAIN COURSE

(Host Selects Five Entrées From Which Your Guests May Choose)

Lasagna Matta Baked Crazy Lasagna: Classic Veal Bolognese

Spaghetti Casalinga Homemade Spaghetti, Veal Meatballs, Crushed Tomatoes, Garlic, Basil

Lumachone Quattro Formaggi Rigatoni, Four Cheeses, Bread Crumbs

Agnolotti Ravioli, Rotisserie Meats and Fontina Cheese Filled, Brown Butter, Sage, Pecans

Chicken Parmigiana with Roasted Roma Tomatoes, Basil and Fresh Mozzarella **(sup \$3)**

Whole Mayan Shrimp Grilled Large Prawns, Salsa Fra Diavlo, Italian Fries **(sup \$4)**

Rosticciana Grilled Pork Ribs, Arugula, Crispy Onions **(sup \$3)**

Grilled Chicken Breast with Arugula, Grilled Asparagus and Shaved Pecorino

DESSERT

(Host Selects One Dessert Plated Or

Sharing Platters of Tiramisu, Napoleone and Crostata Di Nocciole for the Table)

Tiramisu Classic Italian Cake of Ladyfingers and Mascarpone Cream

Napoleone Layered Pecan Butter Cookies with Seasonal Berries and Whipped Cream

Crostata Di Nocciole Hazelnut Crusted Chocolate Confections with Strawberry Coulis

Two Course Prix Fixe Menu \$22.00 per person

Or

Three Course Prix Fixe Menu \$29.00 per person

Or

Four Course Prix Fixe Menu \$35.00 per person

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