

LUNCH MENU I



~ TRATTORIA ~

SALADS

Host Selects One

Rucola Baby Arugula Salad, Lemon Vinaigrette, Shaved Parmigiano

Cesare Pricci Caesar Salad with Crushed Croutons and Parmigiano Reggiano

Mista Mixed Lettuces, Cucumbers, Tomatoes, Onions and Radishes
Focaccia Croutons, Parmigiano Reggiano and Lemon-Balsamic Dressing

ENTREES

***Over 25 guests: Host Selects One Entree*

***Less than 25 guests: Host Selects Three Entrees*

Spaghetti al Torcio Braised Veal Meatballs With Spaghetti Marinara

Penne Bolognese Veal and Wild Mushroom Ragu Shaved Parmigiano Reggiano

Atlantic Sole Boston Bay Lemon Sole Parmesan Crusted, Tomatoes, Basil, Capers, Olives

Pollo Picatta Scaloppini Of Chicken with Capers, Lemon Butter and Roasted Asparagus

Pollo Marsala Scaloppini of Chicken with Wild Mushrooms, Marsala Wine and Roasted Asparagus

Pollo Milanese "VERY THIN, POUNDED" Chicken Breast, Lightly Breaded ,Roasted Asparagus

Salmone Picatta Grilled Atlantic Salmon with Capers, Lemon Butter and Roasted Asparagus

DESSERTS

Tiramisu Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

\$25 THREE-COURSE LUNCH MENU

(PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY)

LUNCH MENU II



~ RISTORANTE ~

SALADS

Host Selects One

Coco Pazzo Pricci Chopped Salad, Creamy Basil Dressing

Mista Mixed Lettuces, Cucumbers, Tomatoes, Onions and Radishes
Focaccia Croutons, Parmigiano Reggiano and Lemon-Balsamic Dressing

Caprese Vine Ripe Tomatoes and Italian Mozzarella with Basil, Balsamic and E.V Olive Oil (\$2 supp.)

Cesare Pricci Caesar Salad with Crushed Croutons and Parmigiano Reggiano

Rucola Baby Arugula Salad, Lemon Vinaigrette, Shaved Parmigiano

ENTREES

Over 25 guests: Host Selects One; Less than 25 guests: Host Selects Three

Lasagna Crazy Veal Bolognese Lasagna, Mozzarella, Parmigiano

Casarecci Hand Rolled Pasta, Aglio e Olio, Chicken, Asparagus, Ricotta Salata

Vitello Picatta Scaloppini of Veal with Capers, Lemon Butter and Roasted Asparagus

Vitello Marsala Scaloppini of Veal with Wild Mushrooms, Marsala Wine and Roasted Asparagus

Salmone Grilled Atlantic Salmon with Capers, Lemon Butter and Roasted Asparagus

Filetto Char Grilled Petite Filet Mignon, Arugula, Red Onions, Parmigiano (\$3 Supp.)

DESSERTS

Host Selects One or Sharing Platters of Tiramisu and Zuccotto for the Table

Tiramisu Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

Torta Al Formaggio White Dutch Chocolate Cheesecake, Pistachio Biscotti Crust

Zuccotto Dome Shaped Chocolate Cake, Toffee, Raspberry, and Hazelnut Cream

\$32 THREE-COURSE LUNCH MENU (PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY)