

TWO COURSE MENU

# \$45 per person

- \*Gratuity, Taxes, All beverages are not included in the above price.
- \*All packages are per person valid for parties of 12 people or more.
- \*All packages are subject to taxes and gratuities (18%).

Choose One: ANTIPASTI

#### **CEASER**

Romaine hearts, crispy prosciutto, parmesan, croutons, homemade Caesar dressing

#### **SPEDUCCI**

Grilled lamb speducci, arugula, cherry tomatoes, olive oil

### SPICY MUSSELS

P.E.I. Mussels in a white wine tomato broth with crostini

Choose One: MAIN

## RIGATONI SAUSAGE

Rigatoni pasta, fennel pork sausage, rapini, garlic, truffle, grana Padano

#### SEARED SALMON

6oz pan seared salmon, pesto, walnuts, parmigiana risotto

## **MARGHERITA**

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte, basil

# DESSERT

## **TIRAMISU**

Mascarpone, egg, cream, coffee, cookies

## PANNA COTTA

House made Italian custard with fruit compote



# C E L L A R D O O R

# VEGETARIAN TWO COURSE MENU

# \$42 per person

- \*Gratuity, Taxes, All beverages are not included in the above price.
- \*All packages are per person valid for parties of 12 people or more.
- \*All packages are subject to taxes and gratuities (18%).

Choose One: ANTIPASTI

#### **ARUGULA**

Arugula, pickled bell peppers, walnuts, pears, balsamic vinaigrette, pecorino

#### KALE SALAD

Tuscan kale, green apple, pine nuts, champagne vinaigrette, quinoa, goat cheese

#### ARANCINI FORMAGGI

Traditional Italian Risotto balls stuffed with asparagus, grana Padano, smoked provolone, Fior di Latte

Choose One: MAIN

## **VEGETARIAN PIZZA**

Crushed San Marzano tomatoes, fior di latte, basil, garlic, eggplant, kale, bell peppers, red onion

#### **MARGHERITA**

The classic Neapolitan pizza with Crushed San Marzano tomatoes, fior di latte, basil

# **GNOCCHI MUSHROOM**

House made gnocchi pasta with cremini, oyster, shitake and porcini mushrooms in truffle cream sauce

#### **FUSILLI ALLA NORMA**

House made fusilli, fried eggplant, San Marzano tomato sauce, burrata cheese, ricotta sallata

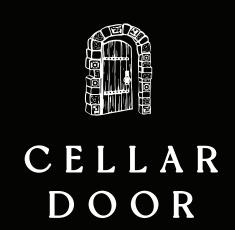
## DESSERT

## **CANNOLI**

Cannoli filled with vanilla infused ricotta cream

#### PANNA COTTA

House made Italian custard with fruit compote



THREE COURSE GRO<u>up Menu</u>

# \$55 per person

- \*Gratuity, Taxes, All beverages are not included in the above price.
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## Choose One: FIRST COURSE

## ARANCINI FORMAGI

Traditional Italian Risotto balls stuffed with asparagus, grana Padano, smoked provolone, Fior di Latte

#### **GRILLED SHRIMP**

Spicy Grilled Shrimps served with organic sprouts and Italian bomba sauce

#### MEAT BALLS

Traditional Italian meatballs, homemade spicy tomato sauce, crostini

# Choose One: SECOND COURSE

#### **GNOCCHI MUSHROOM**

House made gnocchi pasta with cremini, oyster, shitake and porcini mushrooms in truffle cream sauce

#### DIAVOLA

Crushed San Marzano tomatoes, basil, oregano, fior di latte, cured spicy salami, green chilies

## Choose One: THIRD COURSE

#### HALIBUT

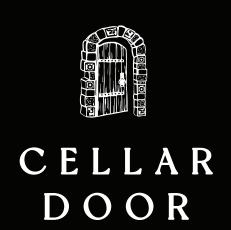
6oz Pan seared halibut, fingerling potato, capers, olives, oregano, tomato sauce

## SEARED DUCK

6oz seared duck, blueberries sauce, seasonal veggies, potato pure

# DESSERT

ADD DESSERT FOR \$8



FAMILY STYLE MENU A

# \$72 per person

- \*Gratuity, Taxes, All beverages are not included in the above price.
- \*All packages are subject to taxes and gratuities (18%).

# ANITPASTI (Shared Family Style)

## CHEESE & MEAT PLATTER

Chef's choice of 3 Salami and cheese, olives, pickles & condiments

#### **CEASAR**

Romaine hearts, crispy prosciutto, parmesan, croutons, homemade Caesar dressing

## DIAVOLA PIZZA

Crushed San Marzano tomatoes, basil, oregano, fior di latte, cured spicy salami, red onions, green chilies

## MARGHERITA PIZZA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, flor di latte and basil

## PASTA (Plated)

## **CONFIT RABBIT**

House made Gnocchi pasta, confit rabbit, porcini mushrooms, parmigiana Regina, truffle oil

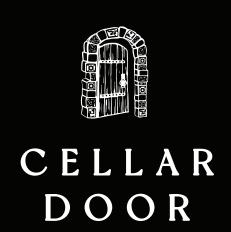
## SECONDI (Shared Family Style)

#### MEAT PLATTER

Grilled rib eye, seared pork chop, veal marsala, chicken supreme, herb oil Served with roasted potatoes, mix greens salad

# DESSERT

ADD DESSERT FOR \$8



FAMILY STYLE MENU B

# \$72 per person

- \*Gratuity, Taxes, All beverages are not included in the above price.
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# ANITPASTI (Shared Family Style)

#### CHEESE & MEAT PLATTER

Chef's choice of 3 Salami and cheese, olives, pickles & condiments

#### SPICY MUSSELS

P.E.I Mussels in a white wine tomato broth with crostini

## MARGHERITA PIZZA

The classic Neapolitan pizza with Crushed San Marzano tomatoes, flor di latte and basil

#### MUSHROOM PIZZA

Mixed mushrooms (cremini, oyster, shitake) caramelized onion, roasted garlic, fontina cheese, arugula, truffle oil

# PASTA (Plated)

## PISTASHIO PESTO

Linguine pasta, black tiger shrimp, sundried tomato, pistachio pesto sauce

## SECONDI (Shared Family Style)

#### SEAFOOD PLATTER

Grilled Shrimps, Grilled Salmon and stuffed calamari, spicy mussels, seabass fillet, tomato salsa, mix greens

DESSERT

ADD DESSERT FOR \$8