

dinner

MENU ONE

69.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

pasta

Select one to be served individually
Gluten-free option available upon request

PENNE ALLA NAPOLETANA tube shaped pasta with traditional tomato basil sauce, garlic, shaved parmesan

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

GEMELLI ALLA BOLOGNESE twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork ragu

PENNE ESTIVO penne pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

piatti principal

Select two entrees to be offered

MELANZANE ALLA PARMIGIANA lightly breaded eggplant "Parmigiana Style", topped with melted mozzarella, tomato basil sauce

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, roasted potatoes, white wine-butter sauce

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, roasted potatoes, lemon caper butter sauce

ARISTA DI MAIALE SALTINBOCCA roasted pork loin, stuffed with fontina cheese, prosciutto and sage, with roasted vegetables

POLLO ALLA MARSALA chicken breast scallopini, sautéed mushrooms, marsala wine, over mashed potatoes

COSTOLETTE DI MANZO braised beef short ribs, mashed potatoes, caramelized carrots, barolo reduction sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

GELATI homemade italian ice cream

SORBETTI homemade italian sorbet

Gluten-free, Vegetarian and Vegan options available upon request.

iconic. italian.

dinner

MENU TWO

85.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

Select one

INSALATA DI CESARE hearts of tender romaine "A La Caesar" with focaccia crostini, shaved parmesan

INSALATA DI GORGONZOLA field greens, heirloom apples, caramelized walnuts with raspberry vinaigrette dressing

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

pasta

Select one to be served individually
Gluten-free option available upon request

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

PENNE ESTIVO penne pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

piatti principali

Select two entrees to be offered

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, roasted potatoes, lemon caper butter sauce

TAGLIATA DI MANZO 14oz new york strip steak, mashed potatoes, grilled asparagus, barolo wine sauce

POLLO ALLA MARSALA chicken breast scallopini, sautéed mushrooms, marsala wine, over mashed potatoes

FETTINE DI VITELLO nature fed veal scaloppine with lemon, butter, capers and natural juices over sautéed spinach and mashed potatoes

SALMON AL FORNO atlantic salmon with roasted eggplant, green beans, mushrooms, garlic, crushed tomatoes, touch of balsamic reduction

MELANZANE ALLA PARMIGIANA lightly breaded eggplant "Parmigiana Style", topped with melted mozzarella, tomato basil sauce

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, roasted potatoes, white wine-butter sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

Gluten-free, Vegetarian and Vegan options available upon request.

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dinner

MENU THREE

99.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

Select one

INSALATA DI GORGONZOLA field greens, heirloom apples, caramelized walnuts with raspberry vinaigrette dressing**INSALATA DELLA CASA** organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette**INSALATA DI SPINACI** baby spinach with caramelized hazelnuts, grapefruit segments and goat cheese, honey apple champagne vinaigrette

pasta

Select one to be served individually
Gluten-free option available upon request**CAMPANELLE CON GAMBERI** bell shaped pasta with shrimp, fresh spinach and chive cream sauce**ORECCHIETTE CON SALSICCIA** little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce**PENNE ESTIVO** tube shaped pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata**RADIATORI DEL MEZZADRO** radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce**RAVIOLI DI MARE** homemade tri-colored ravioli filled with smoked scallops, shrimp, artichokes and ricotta, with roasted cherry tomatoes, scampi, basil, tomato vodka-cream sauce**GEMELLI ALLA BOLOGNESE** twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork ragu

piatti principali

Select two entrees to be offered

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, roasted potatoes, lemon caper butter sauce**BISTECCA AI FERRI** grilled 16oz rib-eye steak, served with mashed potatoes and roasted cherry tomatoes, barolo wine reduction**SALMON AL FORNO** atlantic salmon with roasted eggplant, green beans, mushrooms, garlic, crushed tomatoes, touch of balsamic reduction**COSTOLETTA DI MAIALE ALLA SALTINBOCCA** grilled 14oz pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, sautéed vegetables**OSSOBUCCO D'AGNELLO** braised lamb shank, with mascarpone polenta, sautéed spinach, chianti red wine reduction**MELANZANE ALLA PARMIGIANA** lightly breaded eggplant "Parmigiana Style", topped with melted mozzarella, tomato basil sauce**FILETTO DI MANZO** grilled 9oz beef tenderloin filet mignon with mashed potatoes, asparagus, barolo red wine reduction sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries**TORTA DI CIOCCOLATO** flourless chocolate cake, fresh berries, raspberry sauce**GELATI** homemade italian ice cream**SORBETTI** homemade italian sorbets

Gluten-free, Vegetarian and Vegan options available upon request.

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