

PLATINUM MENU

125 PER PERSON

APPETIZER

SELECT TWO

BAKED CLAMS OREGANATTA Seasoned Italian Breadcrumbs, Parmigiano -Reggiano Cheese, Garlic

GOLDEN FRIED CALAMARI San Marzano Tomatoes, Garlic, Basil, Extra Virgin Olive oil (for dipping)

EGGPLANT STACK Breaded fried eggplant, heirloom tomatoes, mozzarella, basil, marinara sauce

HOMEMADE MEATBALL Veal, Beef and Pork, San Marzano tomatoes, Calabro tomatoes

SHRIMP COCKTAIL Jumbo Shrimp, Homemade Cocktail Sauce

SALAD

SELECT ONE

DELUCA SALAD Spring Mix, Red Onions, Cherry Tomatoes, Balsamic Dressing

CAESAR SALAD Romaine lettuce, Parmigiano - Reggiano Cheese, garlic croutons

PASTA

SELECT TWO

PENNE VODKA San Marzano tomatoes, Titos vodka, Parmigiano Reggiano cheese, cream

RIGATONI BOLOGNESE Beef, San Marzano Tomatoes, Carrot, Celery, Onion, Garlic, Basil, Extra Virgin Olive Oil

SPAGHETTI AGLIO E OLIO Extra Virgin Olive Oil, Garlic, Italian Parsley

FIOCCHETTI & PEAR Parmigiano Reggiano Cream & Truffle Cream

BUCATINI CARBONARA Guanciale, Parmigiano Reggiano, Egg

LOBSTER RAVIOLI Brandy Cream Sauce, Lobster Meat

ENTREE

SELECT TWO

CHICKEN PARMIGIANA *Classic:* San Marzano Tomatoes, Homemade Mozzarella or *DeLuca:* Vodka sauce

CHICKEN FRANCAISE Light egg wash, lemon butter

VEAL MARSALA Assorted mushrooms, marsala wine, demi glaze, Italian Parsley

SHRIMP PARMIGIANA San Marzano Tomatoes, Homemade Mozzarella

SNAPPER LIVORNESE San Marzano tomatoes, onions, capers, olives

LOBSTER FRANCAISE Jumbo lump crab meat, lemon butter

PRIME FILET MIGNON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness