

Dinner Menu Option 1

(Menu includes regular and decaffeinated coffee, ice tea and ice water)

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigian-Reggiano

Insalata di Cesare

Classic Caesar salad with polenta croutons

Secondi

(Choice of)

Lasagnetta

One of our house specialies. Chicken and artichoke hearts layered with lasagnea, Ricotta cheese and tomato sauce

Orecchiette con Salsiccia

“Little ears” pasta with roasted Italian Sausage, broccolini, garlic, anchovies and pecorino cheese

Casarecci alla Bolognese

Classic pasta served with savory meat sauce and Parmigiano-Reggiano cheese

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil diced tomato, garlic, fresh tomato purée and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liquor and cocoa

Cannolo Siciliano

Classic Sicilian cannoli filled with sweet ricotta cheese, honey, chocolate chips and pistachios

\$48 per person

Dinner Menu Option 2

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Focaccia Siciliana

Italian flat bread baked in our wood-burning oven topped with fresh tomato, pine nuts, sun-dried tomato, fresh basil and olive oil

Caprese Colorata

Fresh mozzarella with sliced yellow & red tomatoes, olives and basil-infused olive oil

Calamari Fritti

Lightly floured calamari with garlic aioli and tomato sauce

Insalata o Zuppa

(Choice of)

Insalata di Cesare

Traditional Caesar salad with focaccia croutons

Zuppa di Giorno

Secondi

(Choice of)

Paillard di Pollo

Grilled, thinly sliced chicken breast with capers and lemon juice

Fusilli Spaccati Luciana

“Leaf-shaped” pasta served with shrimp, sun-dried tomato and arugula finished with fresh mascarpone cheese and white wine

Penne Integrali e alla Veneziana

Whole wheat penne tossed with beef tenderloin tips, red onion, aged roasted tomatoes, touch of demi glace, tomato sauce and smoked provolone

Cappellacci di Zucca

Our handmade pumpkin ravioli finished in a mascarpone cream

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Crema Bruciata alla Vaniglia

Vanilla crème brûlée with fresh berries

\$55 per person

Dinner Menu Option 3

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive oil

Zucchine Fritte

Lightly floured zucchini strips with garlic aioli and tomato sauce

Antipasto Misto della Casa

Selections from the antipasto bar

Calamari Fritti

Lightly floured calamari with garlic aioli and tomato sauce

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigian-Reggiano

Insalata di Cesare

Traditional caesar salad with Focaccia croutons

Secondi

(Choice of)

Paillard di Pollo

Grilled, thinly sliced chicken breast with capers and lemon juice

Salmone al Pistacchio

Dijon & pistachio crusted salmon with roasted Brussels sprouts, carrots, artichokes, pancetta and red bell pepper sauce

Scaloppine di Vitello ai Funghi e Marsala

Tender pan-seared veal medallions, mushrooms, and Marsala wine reduction served with Gorgonzola polenta and asparagus

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil, diced tomato, garlic, fresh tomato purée and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Cannolo Siciliano

Classic Sicilian cannoli filled with sweet ricotta cheese, honey, chocolate chips and pistachios

\$60 per person

Dinner Menu Option 4

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive oil

Bruschetta Pomodoro e Pecorino

Grilled Italian bread with diced tomato, basil, garlic and Pecorino cheese

Antipasto Misto della Casa

Selections from the antipasto bar

Gamberi Dorati

Fried shrimp with sun-dried tomato aioli

Insalata o Zuppa

(Choice of)

Insalata di Cesare

Traditional Caesar salad with focaccia croutons

Minestrone alla Toscana

Hearty Tuscan vegetable soup with focaccia croutons.

Secondi

(Choice of)

Paillard di Pollo

Grilled, thinly sliced chicken breast with capers and lemon juice

Salmone al Pistacchio

Dijon & pistachio crusted salmon with roasted Brussels sprouts, carrots, artichokes, pancetta and red bell pepper sauce

Costoletta alla Milanese

Breaded and herb-crusted veal chop topped with arugula, onion and tomato

Cappellacci di Zucca

Our handmade pumpkin ravioli finished in a mascarpone cream

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur, and cocoa

Crema Bruciata alla Vaniglia

Vanilla crème brûlée with fresh berries

\$64 per person

Dinner Menu Option 5

(Menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served family style)

Caprese Colorata

Fresh mozzarella with sliced yellow and red tomatoes, olives and basil-infused olive oil

Fritto Misto

Lightly breaded shrimp, calamari, peppers and zucchini

Focaccia Siciliana

Italian flat bread baked in our wood-burning oven topped with fresh tomato, pine nuts, sun-dried tomato, fresh basil and olive oil

Antipasto Misto della Casa

Selections from the antipasto bar

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigian-Reggiano

Insalata di Cesare

Traditional caesar salad with Focaccia croutons

Secondi

(Choice of)

Lasagnetta

One of our house specialties. Chicken and artichoke hearts layered with lasagna, Ricotta cheese and tomato sauce

Agnello "Scottadito"

Herb marinated grilled lamb chops, parmesan whipped potatoes, grilled vegetables, Grappa and fig reduction sauce

Filetto di Manzo

Black pepper-crusting beef tenderloin with grilled vegetables, red wine and gorgonzola sauce

Papperdelle alla "Fra' Diavolo"

Handmade Papperdelle, roasted shrimp, green onions, cherry tomatoes and white wine tomato sauce

Dolci

(Choice of)

Zabaglione al Frutti di Bosco

Fresh berries with Amaretto cookies and Marsala zabaglione cream

Spumoni Cheesecake

Layers of chocolate, vanilla and raspberry cheesecake topped with chocolate shavings and pistachio crumbles, finished with a raspberry puree

\$70 per person