

# Dinner Event Menu

**\$40 per person plus 6% tax**

GRATUITY NOT INCLUDED

CHILDREN'S OPTIONS AVAILABLE UPON REQUEST

MENU INCLUDES COFFEE, HOT TEA, FOCACCIA AND OLIVE OIL

## 1st Course

*served family style*

*(choose one of the following)*

**Insalata di Casa** mixed greens, tomatoes, onions, white balsamic vinaigrette

**Insalata Cesare** romaine lettuce, polenta croutons, caesar vinaigrette

*(the following options are an additional \$3.00 per person)*

**Insalata Caprese** house made mozzarella cheese, roma tomatoes, basil oil

**Insalata Tagliata** chopped antipasta, romaine lettuce, mozzarella & asiago cheeses, prosciutto, onions, tomatoes, garbanzo beans, white balsamic vinaigrette

## 2nd Course

*served family style*

*(choose two of the following)*

**Penne alla Pomodoro** tomato sauce, basil oil, pecorino

**Rigatoni alla Vodka** roma tomato cream sauce, pecorino

**Tortellini alla Panna** cheese tortellini, cream sauce, pecorino, black pepper

**Spaghetti Cacio e Pepe** olive oil, butter, pecorino, black pepper

**Penne all'Arrabbiata** tomato sauce, Calabrese red chili, basil oil

*(the following options are an additional \$3.00 per person)*

**Spaghetti alla Carbonara** pancetta, cream, egg, black pepper

**Rigatoni alla Bolognese** braised pork and veal ragu, onions, carrots, tomato, pecorino

**Rigatoni all'Amatriciana** pancetta, caramelized onions, spicy pomodoro sauce

**Gnocchi con Gorgonzola** ricotta gnocchi, blueberries, balsamic, gorgonzola cream

## 3rd Course

*served a la carte, accompanied by roasted potatoes & roasted vegetables  
(choose two of the following)*

- Melanzane alla Parmigiana** eggplant, pomodoro sauce, fresh mozzarella & ricotta cheeses
- Polenta al Forno** baked polenta, sauteed spinach, gorgonzola cream
- Pollo al Limone** sautéed chicken medallions, lemon sauce
- Pollo ai Funghi** sautéed chicken medallions, roasted mushroom ragu
- Pollo alla Piccata** sauteed chicken medallions, lemon
- Pollo alla Milanese** breaded chicken cutlet, baby arugula, lemon
- Pollo alla Parmigiana** breaded chicken cutlet, pomodoro, fresh mozzarella
- Maiale Arrosto** roasted boneless pork tenderloin, herb-tomato sauce
- Costoletto di Maiale** roasted pork chop, sauteed sweet peppers & onions
- Salmone Arrosto** roasted Norwegian salmon, basil oil (add \$4 per order)
- Bistecca** roasted 8oz. sirloin steak, gorgonzola cream (add \$8 per order)
- Scaloppine di Vitello** sauteed veal medallions, lemon, capers (add \$10 per order)
- Capasante** seared diver scallops, lemon, herb oil (add \$12 per order)
- Gamberi** sauteed jumbo shrimp, tomatoes, capers (add \$10 per order)

*custom, gluten free, dietary restricted dishes available upon request*

## Dessert

Dessert course served family style accompanied by coffee & hot tea

**Tiramisu & Mini Ricotta Cannoli**  
*house made chocolate sauce*

**Add an Antipasti Course to your Event Menu**

**\$6 per person**

*choose two of the following*

*Tomato Bruschetta, Arancini, Crispy Polenta, Mozzarella in Carozza  
Polpette, Crispy Calamari*

**\$9 per person**

*Mixed Italian antipasti of prosciutto di parma, soppressata, house made mozzarella cheese, asiago cheese,  
olives & marinated vegetables*

*and*

*whipped ricotta cheese, toasted crostini, local honey*