

Lunch Event Menu

\$30 per person plus 6% tax

GRATUITY NOT INCLUDED

CHILDREN'S OPTIONS AVAILABLE UPON REQUEST MENU INCLUDES TEA & COFFEE

1st Course

served family style

Bruschetta toasted housemade focaccia, roma tomatoes, basil, garlic, olive oil, pecorino

2nd 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

3rd Course

served a la carte

(CHOOSE THREE OF THE FOLLOWING)

(ENTREES SERVED WITH VEGETABLE & POTATO)

Pollo al Limone sautéed chicken medallions, lemon sauce

Pollo ai Funghi sautéed chicken medallions, roasted mushroom ragu

Melanzane alla Parmigiana eggplant, pomodoro sauce, fresh mozzarella & ricotta

Rigatoni alla Vodka roma tomato cream sauce, pecorino

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

Penne al'Arrabbiatta tomato sauce, Calabrese red chili, basil oil

Spaghetti alla Carbonara pancetta, cream, egg, black pepper

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

Rigatoni al' Amatriciana pancetta, caramelized onions, spicy pomodoro sauce

Gnocchi con Gorgonzola ricotta gnocchi, blueberries, balsamic, gorgonzola

Pollo alla Milanese breaded chicken cutlet, baby arugula, lemon

Pollo alla Parmigiana breaded chicken cutlet, pomodoro, fresh mozzarella

Dessert

served family style, includes coffee & tea

Tiramisu & Mini Ricotta Cannoli

Add an antipasti course to your event menu

\$6 per person

choose two of the following

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

\$9 per person

*Mixed italian antipasti of prosciutto di parma, soppressatta, house made mozzarella
cheese, asiago cheese, olives & marinated vegetables
and
whipped ricotta cheese, toasted crostini, local honey*