

lunch

MENU ONE

\$22.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

pizze

assorted handmade seasonal pizzas served during your reception

insalate

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

paste

Select two to be offered as entrée choices

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ORRECHiette ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

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

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

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

authentic italian

lunch

MENU TWO

\$26.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

pizze

assorted handmade seasonal pizzas served during your reception

insalate

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

piatti principali

Select two to be offered as entrée choices

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

PESCE DEL GIORNO chef's fresh fish selection of the day served with seasonal vegetables

TAGLIATA DI MANZO new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction *add 2.50*

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

PETTO DI POLLO ALL PARMIGIANA breaded chicken breast with provolone cheese, linguine pasta, tomato basil sauce

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

authentic italian

lunch

MENU THREE

\$29.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

pizze

assorted handmade seasonal pizzas served during your reception

insalate

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

paste

Select one to be served individually
OR two to be served family style

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

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

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil
Select two to be offered as entrée choices

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

piatti principali

Select two to be offered as entrée choices

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

SALMON AL FORNO oven roasted atlantic salmon marinated with balsamic and rosemary, served with green beans, fingerling potatoes, red wine butter sauce

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

FETTINE DI VITELLO nature fed veal "piccata" lemon caper butter sauce with sautéed spinach

TAGLIATA DI MANZO new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction *add 2.50*

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

authentic italian