

EVENT MENU

OPTION 1

APPETIZER (host pre-select 2)

- **Agnolotti** ravioli filled with spinach, mascarpone, ricotta, mortadella, tear drop tomatoes
- **Polpette** house made Italian meatballs
- **Risotto Salsiccia** Italian vialone nano rice, house made spicy Italian sausage, mascarpone
- **Caprese** imported Bufala mozzarella, heirloom tomatoes, basil, pine nuts
- **Fusilli Pomodoro** house made fusilli pasta with fresh tomato sauce, basil
- **Calamari** (family style) fried calamari

INSALATA (host pre-select 1)

- **Cesare** classic Caesar salad
- **Mista del Casa** mixed exotic greens with balsamic vinaigrette
- **Tritata** chopped salad with salami, crispy pancetta, olives, bell peppers, shaved Parmigiano Reggiano, iceberg lettuce, house vinaigrette

SECONDI (host pre-select 3; guest will choose that evening)

- **Salmone** chef's featured preparation served with starch & vegetable
- **Pollette Vesuvio** half free-range boneless chicken, extra virgin olive oil, rosemary, served with starch & vegetable
- **Penne Fiorentina** house made penne pasta, chicken breast, sun dried tomato, spinach, garlic, extra virgin olive oil
- **Risotto Funghi** Italian vialone nano rice, porcini & exotic mushrooms
- **Pollo Parmigiana** chicken breast, tomato sauce, mozzarella cheese served with starch & vegetable
- **Petite Filetto di Manzo** (6 oz) filet mignon with wild mushrooms in a veal demi-glaze reduction

DOLCI

- **Sampler**

\$55 PER PERSON*

*Plus gratuity (20%), tax (8.1%) + beverage.
Prices are subject to change without notice. Management reserves all rights.

EVENT MENU

OPTION 2

APPETIZER (host pre-select 2)

- Agnolotti** ravioli filled with spinach, mascarpone, ricotta, mortadella, tear drop tomatoes
- Polpette** house made Italian meatballs
- Risotto Salsiccia** Italian vialone nano rice, house made spicy Italian sausage, mascarpone
- Caprese** imported Bufala mozzarella, heirloom tomatoes, basil, pine nuts
- Antipasto** (family style) selection of Italian cheeses, cold cuts, & marinated vegetables
- Fusilli Pomodoro** house made fusilli pasta with fresh tomato sauce, basil
- Calamari** (family style) fried calamari
- Salsiccia Calabrese** house made spicy Italian sausage served with tri-color peppers
- Risotto Funghi Gamberoni** Italian vialone nano rice, shrimp, porcini & exotic mushrooms

INSALATA (host pre-select 1)

- Cesare** classic Caesar salad
- Mista del Casa** mixed exotic greens with balsamic vinaigrette
- Tritata** chopped salad with salami, crispy pancetta, olives, bell peppers, shaved Parmigiano Reggiano, iceberg lettuce, house vinaigrette

SECONDI (host pre-select 3; guest will choose that evening)

- Salmone** chef's featured preparation served with starch & vegetable
- Pollette Vesuvio** half free-range boneless chicken, extra virgin olive oil, rosemary, served with starch & vegetable
- Risotto Funghi** Italian vialone nano rice, porcini & exotic mushrooms
- Penne Fiorentina** house made penne pasta, chicken breast, sun dried tomato, spinach, garlic, extra virgin olive oil
- Osso Buco** veal shank simmered in a Barolo veal sauce served with farro
- Pollo Parmigiana** chicken breast, tomato sauce, mozzarella cheese served with starch & vegetable
- Petite Filetto di Manzo** (6 oz) filet mignon with wild mushrooms in a veal demi-glaze reduction
- Rigatoni con Ragu di Cinghiale** house made rigatoni pasta in white Wild Board ragu
- Risotto Milanese con Gamberoni** Italian vialone nano rice with shrimp, saffron & mascarpone

DOLCI (host pre-select 1)

- Tiramisu**
- Cannoli**
- Sampler**

\$70 PER PERSON*

*Plus gratuity (20%), tax (8.1%) + beverage.
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EVENT MENU

OPTION 3

APPETIZER (host pre-select 2)

- **Agnolotti** ravioli filled with spinach, mascarpone, ricotta, mortadella, tear drop tomatoes
- **Polpette** house made Italian meatballs
- **Risotto Salsiccia** Italian vialone nano rice, house made spicy Italian sausage, mascarpone
- **Caprese** imported Bufala mozzarella, heirloom tomatoes, basil, pine nuts
- **Antipasto** (family style) selection of Italian cheeses, cold cuts, & marinated vegetables
- **Fusilli Pomodoro** house made fusilli pasta with fresh tomato sauce, basil
- **Gamberoni Maracchiaro** jumbo shrimp, lemon butter, white wine & garlic
- **Calamari** (family style) fried calamari

INSALATA (host pre-select 1)

- **Cesare** classic Caesar salad
- **Tritata** chopped salad with salami, crispy pancetta, olives, bell peppers, shaved Parmigiano Reggiano, iceberg lettuce, house vinaigrette

SECONDI (host pre-select 3; guest will choose that evening)

- **Salmone** chef's featured preparation served with starch & vegetable
- **Pollette Vesuvio** half free-range boneless chicken, extra virgin olive oil, rosemary, served with starch & vegetable
- **Risotto Funghi** Italian vialone nano rice, porcini & exotic mushrooms
- **Penne Fiorentina** house made penne pasta, chicken breast, sun dried tomato, spinach, garlic, extra virgin olive oil
- **Pollo Parmigiana** chicken breast, tomato sauce, mozzarella cheese served with starch & vegetable
- **Osso Buco** veal shank simmered in a Barolo veal sauce served with farro

DOLCI (host pre-select 1)

- **Nutella crepes**
- **Tiramisu**
- **Cannoli**
- **Sampler**

\$85 PER PERSON*

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- **Salsiccia Calabrese** house made spicy Italian sausage served with tri-color peppers
- **Risotto Funghi Gamberoni** Italian vialone nano rice, shrimp, porcini & exotic mushrooms
- **Capesante Scottate** seared scallops over chiffonade of brussel sprouts & pancetta topped with toasted pine nuts
- **Fusilli Ragu di Cinghiale** house made fusilli pasta in white Wild Boar ragu
- **Gamberoni Maracchiaro** jumbo shrimp, lemon butter, white wine & garlic
- **Risotto Aragosta** Italian vialone nano rice, lobster meat, seasonal truffles, mascarpone, truffle oil
- **Mista del Casa** mixed exotic greens with balsamic vinaigrette
- **Capuccina Gorgonzola** butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing
- **Filetto di Manzo** (10 oz) filet mignon with wild mushrooms in a veal demi-glaze reduction
- **Rigatoni con Ragu di Cinghiale** house made rigatoni pasta in white Wild Board ragu
- **Risotto Milanese con Gamberoni** Italian vialone nano rice with saffron & mascarpone
- **Pesce Bianca** chef's featured fish
- **Mare e Monte** (8 oz) Australian lobster tail, wild mushrooms, fresh herbs, white wine, a touch of truffle oil, tossed with fettucine pasta
- **Costolette d'Agnello** double-cut premium lamb chops served with starch & vegetable
- **Sparkling Risotto con Gamberoni** Italian vialone nano rice, shrimp, prosecco, mascarpone