

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 Funghi** Italian vialone nano rice, mixed exotic mushrooms, porcini, mascarpone
- Caprese** Fresh mozzarella, tomatoes, basil, pine nuts
- Penne Pomodoro** House made penne pasta with fresh tomato sauce, basil
- Calamari** (family style) Fried calamari

INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Mista Della Casa** Mixed exotic greens with balsamic vinaigrette

SECONDI (host pre-select 4; guest will choose that evening)

- Salmone** Chef's featured preparation
- Bucatini Corti all'Amatriciana** House made bucatini pasta, Italian bacon, onions, red wine vinegar, Parmigiano Reggiano, red pepper flakes
- Risotto Zafferano Gamberoni** Italian vialone nano rice, shrimp in a Saffron sauce
- Pollo Marsala** Chicken breast, mushrooms Marsala wine sauce
- Pollo Parmigiana** Chicken breast, tomato sauce, mozzarella cheese
- 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 Funghi** Italian vialone nano rice, mixed exotic mushrooms, porcini, mascarpone
- Caprese** Fresh mozzarella, tomatoes, basil, pine nuts
- Calamari** (family style) Fried calamari
- Affettati e Formaggi** (family style) Selection of Italian cheeses, cold cuts
- Penne Pomodoro** House made penne pasta with fresh tomato sauce, basil
- Salsiccia Calabrese** House made spicy Italian sausage served with rapini

INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Insalata Ferraro** Mixed exotic greens with balsamic vinaigrette
- Cappuccina con Gorgonzola** Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing

SECONDI (host pre-select 4; guest will choose that evening)

- Salmone** Chef's featured preparation
- Pollo Saltimboca** Chicken breast, prosciutto, mozzarella
- Bucatini Corti all'Amatriciana** House made bucatini pasta, Italian bacon, onions, red wine vinegar, Parmigiano Reggiano, red pepper flakes
- Ossobuco** Veal shank simmered in a Barolo veal sauce served with farro
- Pollo Parmigiana** Chicken breast, tomato sauce, mozzarella cheese
- Filetto di Manzo** (6 oz) Filet mignon with wild mushrooms in a veal demi-glaze reduction
- Pesce Bianco** Chef's featured white fish of the day
- Risotto Aragosta e Tartufo Nero** Italian vialone nano rice, lobster meat, seasonal black truffles, truffle oil

DOLCI (host pre-select 1)

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

\$70 PER PERSON*

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

Prices are subject to change without notice. Management reserves all rights.

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
- Affettati e Formaggi** (family style) Selection of Italian cheeses, cold cuts
- Penne Pomodoro** House made penne pasta with fresh tomato sauce, basil
- Calamari** (family style) Fried calamari
- Gamberoni Marechiaro** Jumbo shrimp, lemon, butter, white wine & garlic

- Salsiccia Calabrese** House made spicy Italian sausage served with rapini
- Risotto Zafferano Gamberoni** Italian vialone nano rice, shrimp, saffron sauce
- Capesante Scottate** Seared scallops, green peas, saffron sauce
- Fusilli Bolognese** House made fusilli pasta with bologna style meat sauce
- Risotto Aragosta** Italian vialone nano rice, lobster meat, seasonal truffles, mascarpone, truffle oil

INSALATA (host pre-select 1)

- Cesare** Classic Caesar salad
- Caprese** Imported Bufala mozzarella, heirloom tomatoes, basil, pine nuts

- Insalata Ferraro** Mixed exotic greens with balsamic vinaigrette
- Capuccina Gorgonzola** Butter lettuce, sliced toasted almonds, crumbled blue cheese, ranch, balsamic dressing

SECONDI (host pre-select 4; guest will choose that evening)

- Salmon** Chef's featured preparation
- Pollo Saltimboca** Chicken breast, prosciutto, mozzarella
- Risotto Funghi e Prosciutto** Italian vialone nano rice, porcini & exotic mushrooms, prosciutto
- Rigatoni Polpette** House made rigatoni, house made meatballs, tomato sauce
- Pollo Parmigiana** Chicken breast, tomato sauce, mozzarella cheese
- Pesce Bianco** Chef's featured white fish
- Ossobuco** Veal shank simmered in a Barolo veal sauce served with farro

- Filetto di Manzo** (10 oz) Filet mignon with wild mushrooms in a veal demi-glaze reduction
- Risotto Milanese con Gamberoni** Italian vialone nano rice with shrimp, peas, saffron & mascarpone
- Pappardelle Mimmo** Long wide pasta with scallops, lobster, asparagus, butter, sage, truffle oil
- Lombata Grigliata** Grilled veal chop topped with a mushroom brandy sauce
- Risotto Al Prosecco con Capesante** Italian vialone nano rice, scallop, prosecco, mascarpone

DOLCI (host pre-select 1)

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

\$85 PER PERSON*

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