

Antipasti

Italiano Speck, Sopressata, Dry Salami, Chorizo Salami, Roasted Peppers, Marinated Sun-Dried Tomatoes, Olives, Shaved Parmesan, Garden Greens, Balsamic Vinaigrette

Misto Antipasti Array of Roasted, Steamed, Grilled Vegetables, Caprese, Parmesan Sticks



Butlered Hors d'oeuvres

Stuffed Mushrooms Italian Sausage, Mozzarella, Parmesan, Bread Crumbs

Italian Sausage Mild Italian Sausage, Onions with Pomodoro Broth

Grilled Asparagus Goat Cheese & Prosciutto wrapped

Traditional Bruschetta Fresh Roma Tomatoes, Basil, Garlic, Avocado, Extra Virgin Olive Oil, Balsamic Vinegar, served with Italian Crostinis

Rosetta Housemade Pasta, Ham, Swiss Cheese, Cream & Parmesan

Meatballs With Pomodoro Sauce

Insalate

Della Luna Radicchio, Red Leaf, Feta Cheese, Candied Walnuts, Creamy Raspberry Vinaigrette

***Di Caesar** Chopped Crisp Romaine, Parmesan, Crispy Capers, Toasted Pine Nuts, Creamy Caesar Dressing

Della Casa Red Leaf, Artichoke Hearts, Tomatoes, Champagne Vinaigrette



**Consuming raw or uncooked meats or eggs may increase your risk of food-borne illness*

Entrées

Each Entrée includes a side of pasta. Choice of Fusilli Umbriaco or Penne Pomodoro. All Chicken is (free ranged) Mary's Chicken

Pollo La Costa Julienne Carrots, Green Onions, Mushrooms, Lemon Dijon Cream

Pollo Choice Served with choice of Marsala Cream|Lemon White Wine Reduction
Marsala |Picatta|Limone (add capers for Picatta Style)

Pollo Parmesan Baked with Mozzarella, Pomodoro, Parmesan

***Pork Tenderloin** White Marble Pork Loin Smothered in our Famous Balsamic Shallot Reduction

Atlantic Salmon Grilled Salmon Filet Paired with Blueberry Beurre Rouge

***Chef's Seared Dry Rubbed Angus Tenderloin** Roasted Garlic Green Peppercorn Demi Glacé

****Vitello Choice** Veal Tenderloin Filet Scallopini, served with choice of Marsala Cream|Lemon White Wine Reduction (add capers for Picatta Style)

**Additional 10 per person*

All Tenderloins Select Cut. Discover the appeal of veal with this tender filet.

Side of Pasta

Fusilli Umbriaco Pancetta, Onion, Vodka, Sautéed with Rose Cream

Penne Pomodoro Choice of Traditional Basil Pomodoro or Diablo Style (*spicy*)

Dolce

Each Dolce serves up to 14 people (we can score for serving).

Lemon Tart A Zesty Lemon Delight in an Orange Pastry Shell, Raspberry Coulis Drizzle

Sour Cream Cheesecake A Light, Fluffy-Style Cheesecake Graham Cracker Crust, Raspberry Coulis Drizzle

Chocolate Mousse A True Taste of Heaven in this Rich, Fluffy Mousse Oreo Cookie Crust, Raspberry Coulis Drizzle

Carmel Apple Bread Pudding Suggested served with vanilla ice cream

Gluten-free & vegetarian menu items are also available by request.

Tier 1 ~ Entrée Station

Choose of:

2 Entrées
1 Pasta
1 Insalate
50

Tier 2 - Display Station

Choose of:

2 Entrées
1 Pasta
1 Insalate
1 Antipasti or Butlered Hors d'oeuvres (choice of 3)
60

Tier 3 ~ International Station

Choose of:

2 Entrées
1 Pasta
1 Insalate
1 Antipasti or Butlered Hors d'oeuvres (choice of 3)
Coffee & Dolce
70

