CORPORATE & PRIVATE MENU I

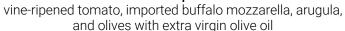
Focaccia

fresh-baked focaccia bread brushed with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Caprese 🍼



Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

MAIN COURSE

CHOICE OF

Ravioli di Funghi 🦿

jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

Vitello Alioli

sautéed veal scaloppini with a prosciutto mushroom cream sauce

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato and artichokes and a lemon white wine beurre blanc

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

Billing will be according to number of guests confirmed. Final guest count required 72 hours before event. Non-refundable deposit required 30 days prior to event. All menu packages require seven (7) days' notice.



CORPORATE & PRIVATE MENU II

Focaccia

fresh-baked focaccia bread brushed with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Alioli 🍼

baby kale, radicchio, romaine, beets, candied pecans, shaved carrot, and shaved parmigiano with a sherry vinaigrette

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

Gamberi Diavola

pan-seared tiger shrimp in spicy tomato sauce

MAIN COURSE

CHOICE OF

Ravioli di Funghi 🦿

jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

Costoletta di Vitello

grilled prime veal chop with a port wine demi-glace

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato and artichokes and a lemon white wine beurre blanc

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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CORPORATE & PRIVATE MENU III

Focaccia

fresh-baked focaccia bread brushed with rosemary-infused olive oil

APPETIZER

CHOICE OF

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

Penne alla Vodka

penne with pancetta and green onion in a vodka rosé sauce

Zuppa del Giorno

our chef's soup of the day

MAIN COURSE

CHOICE OF

Ravioli di Funghi 🦿

jumbo mushroom ravioli with roasted red peppers and spinach in a rosé sauce

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato and artichokes with a lemon white wine beurre blanc

Salmone alla Griglia

grilled certified organic Atlantic salmon with fresh herbed olive oil

Filetto di Manzo

grilled beef tenderloin with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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CORPORATE & PRIVATE MENU IV

HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

Focaccia al Rosmarino

APPETIZER

Insalata Alioli 🔨

baby kale, radicchio, romaine, beets, candied pecans, shaved carrot, and shaved parmigiano with a sherry vinaigrette

FIRST COURSE

Risotto con Funghi

arborio rice with porcini mushrooms and gorgonzola finished with shaved parmigiano and truffle olive oil

MAIN COURSE

CHOICE OF

Gnocchi dell'Orto 🔨

shiitake mushrooms, diced tomato, baby spinach, roasted cauliflower purée with truffle oil & toasted almonds

Pollo Alioli

pan-roasted chicken breast supreme with sundried tomato and artichokes with a lemon white wine beurre blanc

Orata alla Griglia

grilled sea bream filet with herbed olive oil

Filetto di Manzo

grilled beef tenderloin with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

Billing will be according to number of guests confirmed. Final guest count required 72 hours before event. Non-refundable deposit required 30 days prior to event. All menu packages require seven (7) days' notice.



CORPORATE & PRIVATE MENU V

HORS D'OEUVRES

a selection of our homemade hors d'oeuvres

Focaccia al Rosmarino

APPETIZER

Insalata Cesare

romaine lettuce, garlic croutons, parmigiano, and a creamy homemade Caesar dressing

FIRST COURSE

Penne alla Vodka

penne with pancetta and green onion in a vodka rosé sauce

MAIN COURSE

CHOICE OF

Gnocchi dell'Orto 🔨

shiitake mushrooms, diced tomato, baby spinach, roasted cauliflower purée with truffle oil & toasted almonds

Pollo Alioli con Aragosta

pan-roasted chicken breast supreme and broiled lobster tail with sundried tomato and artichokes with a lemon white wine beurre blanc

Orata con Aragosta

grilled sea bream filet and broiled lobster tail with herbed olive oil

Mare e Monte - Surf & Turf

grilled beef tenderloin and broiled lobster tail with a brandy peppercorn cream sauce

DESSERT

CHOICE OF

Tiramisu, Gelato, or Sorbet

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