



ITALIANO DINNER

1ST COURSE

CHOOSE BETWEEN OPTION 1 AND OPTION 2

Option 1: Table Setting

BREADS, DIPPING OILS & BALSAMICS

ITALIAN FROMAGE BOARDS

(ITALIAN CHEESES, OLIVES, MARMALADE, CRACKERS AND SPECIALTY MEATS)

Option 2: Appetizers

CHOOSE 1-3 OPTIONS

SOUTHERN GUIDO

| OVERSIZED GOURMET MEATBALL | SERVED OVER GRILLED GREEN TOMATO |
SAUCED WITH FRESH MARINARA | SHAVED PARMIGIANO

BROCCOLINI & MUSHROOM QUICHE (TART)

| ORGANIC VEGETABLES | BLENDED CHEESES | HERBS & SPICES | BAKED IN
ORGANIC EGG BATTER | LOCAL TOMATO PEPPER JAM

SAUSAGE & PEPPER BRUSCHETTA

| LOCAL ITALIAN SAUSAGE | FRESH SAGE | PEPPER MEDLEY | MELTED FONTINA &
GRUYÈRE CHEESE | DRIZZLED WITH TRUFFLE OIL

CHORIZO STUFFED DATES

| MEDJOOOL DATES STUFFED WITH CHORIZO WRAPPED IN BACON | SMOTHERED
IN PIQUILLO PEPPER SAUCE |

BAKED CLAMS OREGANATA

| FRESH LITTLENECK CLAMS | SEASONED BREADCRUMB | DRIED OREGANO
LEAVES

BURRATA LOBSTER CAPRESE

| POACHED LOBSTER OVER LOCAL TOMATOES | FRESH BURRATA | BASIL OIL |
BALSAMIC REDUCTION | FRIED BASIL LEAF

2ND COURSE-PLATED

SELECT ONE

BEET SALAD



| BRAISED BEETS | FARMERS ARUGULA | WHIPPED GOAT CHEESE | FRIED
CHICKPEAS | BALSAMIC | TARRAGON VINAIGRETTE

GRILLED CAESAR SALAD

| ORGANIC ROMAINE HEART | HOUSE CROUTONS | CAESAR DRESSING | LOCAL
SUNGOLD TOMATOES

CHICORY SALAD

| ENDIVE | FRISÉE | RADICCHIO | SPICED PECANS | PICKLED APPLES |
GORGONZOLA OR HUMBOLDT FOG CHEESE





INSALATA MISTA

| ORGANIC MIXED GREENS | SHAVED RED ONION | CAROTA RIBBONS | RED WINE VINAIGRETTE

ANTIPASTO SALAD

| JULIENNED CURED MEATS | FRESH GREENS

MAIN COURSE-PROTEINS

SELECT TWO OR THREE

BRAISED VEAL SHANK

| SLOW-BRAISED VEAL | RED WINE BEEF BROTH

VEAL MARSALA OR VEAL PICCATA

EGGPLANT PARMESAN LASAGNA

BREADED EGGPLANT CUTLETS | MARINARA | MOZZARELLA

MANICOTTI

| RICOTTA CHEESE | ORGANIC SPINACH | MARINARA | ROASTED CHICKEN (OPTIONAL)

CLAMS & LINGUINE

| LITTLENECK CLAMS | MARINARA OR WHITE WINE BUTTER |

SHRIMP SCAMPI

| JUMBO SEARED SHRIMP | FRESH LEMON | WHITE WINE | GRAPE TOMATOES | HERBS

GRILLED SALMON WITH RED PEPPER SAUCE

| GRILLED WILD CAUGHT SALMON FILET | HOUSE PEPPER MARINARA

RAO'S LEMON CHICKEN

CHICKEN MARSALA

| TENDER CHICKEN CUTLETS | CREMINI MUSHROOMS | MARSALA WINE | OVER PASTA

PARMESAN ENCRUSTED LAMB CHOPS

ORECCHIETTE & SAUSAGE

| NO EGG PASTA | LOCAL SAUSAGE | ROASTED FENNEL | WILTED GREENS | SAGE CREAM SAUCE

PASTA FILETTO DI POMODORO

| FUSILLI | CHOPPED PANCETTA | SAN MARZANO TOMATOES | FRESH HERBS | SHAVED PARMESAN

PESTO GNOCCHI

| POTATO DUMPLINGS | BASIL PESTO | TOASTED PINE NUTS | ROASTED TOMATOES

SURF & TURF GNOCCHI

| LOBSTER TAIL WITH LEMON BASIL | HANGER STEAK | GRILLED VEGETABLES OVER PAPPARDELLE

SIGNATURE GOURMET MEATBALLS

| GRASS FED BEEF, GROUND PORK & VEAL





SIDES

SELECT ONE

SAUTÉED BROCCOLI RABE

GARLICKY KALE

GRILLED ASPARAGUS WITH CITRUS AND SHAVED PARM

GREEN BEAN ALMONDINE OR SHALLOTS

TUSCAN MUSHROOMS

CARAMELIZED BRUSSEL SPROUTS WITH PANCETTA & SHERRY

GRILLED SUMMER SQUASH

BALSAMIC ROASTED GRAPES

GARLIC KNOT ROLLS

SWEETS

TURTLE CHEESECAKE

TANGERINE HAZELNUT TIRAMISU

KAFFIR LIME BUTTERMILK PIE

CANNOLI

(COOKIES & CREAM, TRADITIONAL, CHOCOLATE PISTACHIO OR STRAWBERRY CREAM)

MACERATED BERRIES (LOCAL)

PIZZELLE

| SERVED WITH CHOCOLATE GANACHE, MACERATED STRAWBERRIES & MASCARPONE