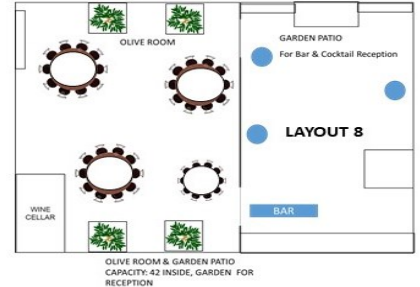
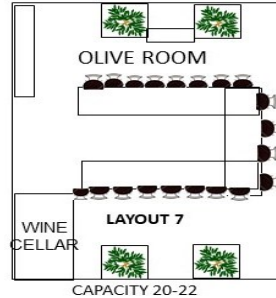
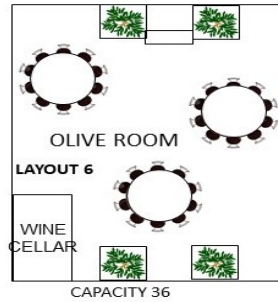
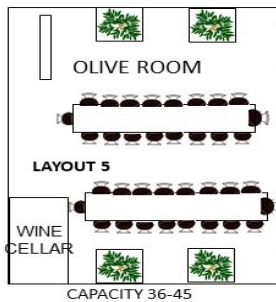
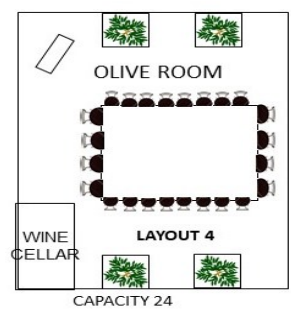
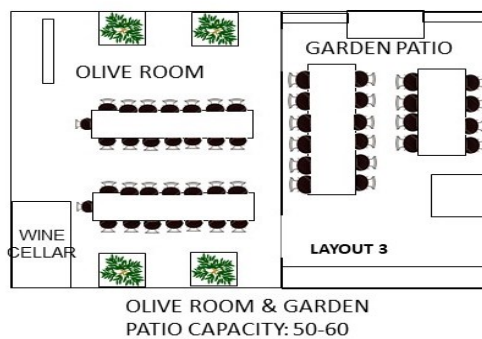
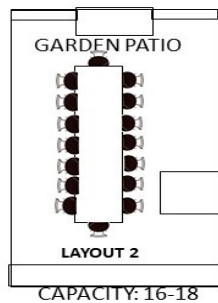
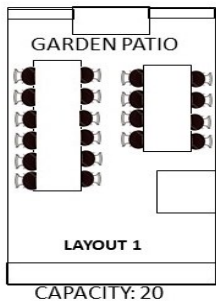


CAPACITIES		
AREA	SEATED	RECEPTION
Garden Patio	16-20	20
Olive Room	10-45	45
Olive Room & Garden Patio	50-60	60
LAYOUT	AREA	CAPACITY
Layout 1	Garden Patio	20
Layout 2	Garden Patio	16-18
Layout 3	Olive Room + Garden	50-60
Layout 4	Olive Room	24
Layout 5	Olive Room (2 Long Tables)	36-45
Layout 6	Olive Room (3 Round Tables)	36
Layout 7	Olive Room (U Shape)	20-24
Layout 8	Olive Room + Garden (4 Round Tables w/ Garden Reception Only)	42





\$ 47.00 Per Person

### First Course

(Pre-Select 1 Item)

#### *Mista*

Mixed Baby Greens with Balsamic Dressing

#### *Cesare*

Romaine Lettuce, Tossed with Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons

#### *Tricolore*

Radicchio, Belgium Endive and Arugola with Balsamic Dressing and Shaved Parmesan Cheese

#### *Primavera ( add \$ 3 . 50 pp)*

Mixed Baby Greens with Balsamic Dressing, topped with Grilled Eggplant, Roasted Bell Peppers and Goat Cheese

### Second Course

*Pasta Trio (Select 3 Pastas)*

**Penne Arrabiata** Penne with Arrabbiata Sauce

**Tortelloni di Zucca** - Homemade Tortelloni Filled with Pumpkin Served with Sage Cream Sauce

**Rigatoni alla Norma** - Rigatoni Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Ricotta Infornata

**Ravioli di Spinaci** - Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

**Paccheri al Pomodoro** - Paccheri with Tomato Sauce and Basil

**Risotto ai Funghi** - Risotto with Porcini Mushrooms

**Rigatoni alla Bolognese** - Rigatoni Pasta with Meat Sauce

**Agnolotti** - Homemade Ravioli with Mushroom Served with Truffle Sauce (Add \$4.50pp)

**Garganelli Morel** - Homemade Garganelli Pasta with Morel Mushroom, Asparagus & Parmesan (Add \$4.50pp)

**Risotto Nero** - Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce (Add \$3.00pp)

### Dessert

Select a Dessert from our Dessert Menu



\$ 52.00 Per Person

### First Course

*Pasta*

PACCHERI NATALE

Artisan Large tube Pasta with Tomato and Basil

### Second Course

SALAD COMBO

CAPRICCIOSA

Chopped Romaine Lettuce, Hearts of Palm, Tomato, Cannellini Beans, Haricort Vert, Onion, Grilled Chicken Breast, Light Mustard Dressing

VEGETARIANA

Chopped Grilled Mixed Vegetables, Grilled Shrimps and Onion with Avocado Dressing

### Dessert

MINI PANNA COTTA WITH FRESH BERRY

Cream Custard with Strawberry Sauce & Fresh Berry on Top

*Note: Remove Shrimp and Chicken to make this a Vegan Menu*

\$ 68.00 Per Person

First Course

(Pre-Select 1 Item)

*Mista*

Mixed Baby Greens with Balsamic Dressing

*Cesare*

Romaine Lettuce, Tossed with Caesar Dressing, Shaved  
Parmesan Cheese and Garlic Croutons

*Tricolore*

Radicchio, Belgium Endive and Arugola with Balsamic  
Dressing and Shaved Parmesan Cheese

*Primavera*

Mixed Baby Greens with Balsamic Dressing, topped with  
Grilled Eggplant,  
Roasted Bell Peppers and Goat Cheese

*Capricciosa*

Chopped Romaine Lettuce, Hearts of Palm, Tomato,  
Cannellini Beans, Haricot Vert, Onion, Light Mustard  
Dressing

*Caprese*

Fresh Tomato, Fresh Mozzarella Cheese, Basil, Bell  
Peppers and Olive Oil. (add Burrata, \$3,50pp)

*Panzanella di Farro*

Spelt and Tomato Salad with Cucumber, Basil, Onion  
and Extra Virgin Olive Oil (add Burrata,  
\$3,50pp)

*Trecciolina (add \$ 3.50 pp)*

Arugola Salad with Tomato, Hearts of Palm, Shaved  
Parmesan and Mozzarella Cheese with Avocado  
Dressing

*Asparagi (add \$ 3.50 pp)*

Asparagus, Arugola, Tomato, Shaved Parmesan  
Cheese Olive Oil & Lemon Dressing

\*\* Pre-selected Salad combo (add \$6.00 pp) \*\*

Second Course

(Pre-Select 1 Item)

*Paccheri al Pomodoro e Basilico*

Paccheri Pasta with Tomato and Basil Sauce

*Agnolotti*

Homemade Green Ravioli Stuffed with  
Mushrooms; Cheese Fondue and Truffle Sauce

*Risotto Funghi*

Carnaroli Rice with Porcini Mushrooms

*Risotto Nero*

Carnaroli Rice with Calamari, Shrimp, Scallops  
and Squid Ink Sauce

\*\* Pre-selected combo (add \$13.00 pp) \*\*

Main Course

(Pre-Select 1 Item)

*Petto di Pollo*

Grilled Chicken Breast Served with Steamed  
Vegetables

*Pesce Persico*

Grilled Whitefish Served with Sautéed Spinach,  
and Roasted Vine Tomato

*Tagliata di Bue*

Piedmontese Filet Mignon Served on a Bed of  
Arugola and Potato Tart with Worcestershire  
(Add \$14.00 pp)

*Spigola*

Chilean Sea Bass (Add \$14.00pp)

*Salmone*

King Salmon (Add \$8.00 pp)

*Sogliola*

Dover Sole Filet with Lemon Caper Sauce (Add  
\$10.00pp)

\*\* Choice of 2 (add \$10.00 pp) \*\*

Dessert

Select one Dessert from our Dessert Menu

**\$78.00 Per Person**

## First Course

(Pre-Select 1 Item)

### *Mista*

Baby Mixed Green with Balsamic Vinaigrette

### *Trittico*

Chopped Radicchio, Belgium Endive and Arugola with Balsamic Dressing, and Topped with Fresh Mango

### *Lenticchie*

Arugola, Lentils and Salad with Tomato, Onion, Olive Oil and Lemon Dressing

### *Caprese*

Fresh Tomato, Fresh Mozzarella Cheese, Basil, Bell Peppers and Olive Oil. (add Burrata, \$3,50pp)

### *Carciofi*

Baby Artichokes Tossed with Oil and Lemon, Arugola and Shaved Parmesan Cheese

### *Cesare*

Romaine Lettuce, Tossed with Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons

### *Tricolore*

Radicchio, Belgium Endive and Arugola with Balsamic Dressing and Shaved Parmesan Cheese

### *Primavera*

Mixed Baby Greens with Balsamic Dressing, topped with Grilled Eggplant, Roasted Bell Peppers and Goat Cheese

### *Panzanella di Farro*

Spelt and Tomato Salad with Cucumber, Basil, Onion and Extra Virgin Olive Oil (add Burrata \$3,50pp)

## Second Course

(Pre-Select 1 Item)

### *Paccheri allo Scoglio*

Paccheri Pasta with Calamari, Scallops, Shrimp, Mussels and Clams in a Light Spicy Tomato Sauce

### *Penne Bolognese*

Penne Pasta with Meat Sauce

### *Farfalle al Salmone*

Butterfly Pasta with Smoked Salmon, Chives, Touch of Cream

### *Tortelloni di Zucca*

Homemade Tortelloni stuffed with Pumpkin and fresh Ricotta Cheese, with Sage and Parmesan Cream Sauce

### *Ravioli di Spinaci e Ricotta*

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

### *Risotto Funghi*

Carnaroli Rice with Porcini Mushrooms

\*\* Pre selected combo ( add \$6.00 pp) \*\*

## Main Course

(Pre-Select 1 Item)

### *Scaloppine di Vitello*

Veal Scaloppine Served with Porcini Mushroom Sauce, Steamed Vegetables and Roasted Potatoes

### *Pollo alla Milanese*

Breaded Chicken Milanese Served w/ Arugola, Tomato & Onion, Roasted Potatoes & Steamed Vegetables

### *Ossobuco*

Veal Shank Served with Risotto Alla Parmigiana and Mixed Vegetables

### *Pesce Persico*

Grilled Whitefish Served with Sautéed Spinach, and Roasted Vine Tomato

### *Salmone*

Grilled King Salmon Filet Served on a bed of Sautéed Spinach and Cherry Tomato Sauce

\*\* Choice of 2 (add \$10.00 pp) \*\*

## Dessert

Select one Dessert from our Dessert Menu

**\$98.00 Per Person**

**Appetizer**

(Pre-Select 1 Item)

*Casereccio*

Assorted Cold Cut, Cheese, Olives, Roasted Peppers,  
Eggplant, Tomato Bruschetta, Capers

*Calamari Fritti*

Fried Calamari with Spicy Tomato Sauce

*Rollini di Melanzane*

Eggplant Rolls Filled with Goat Cheese and Sun  
Dried Tomato, Bell Pepper Sauce, Served on a Bed of  
Fresh Tomato

*Timballo di Zucchini*

Zucchini Soufflé Served over Roasted Bell Pepper  
Sauce and a Touch of Truffle Fondue

**First Course**

(Pre-Select 1 Item)

*Primavera*

Mixed Baby Greens with Balsamic Dressing, Topped  
with Grilled Eggplant, and Goat Cheese

*Caprese Burrata*

Fresh Tomato, Burrata Cheese, Basil, Bell Peppers  
and Olive Oil.

*Carciofi*

Baby Artichokes Tossed with Oil and Lemon, Arugola  
and Shaved Parmesan Cheese

*Cesare*

Romaine Lettuce, Tossed with Caesar Dressing,  
Shaved Parmesan Cheese and Garlic Croutons

*Tricolore*

Radicchio, Belgium Endive and Arugola with  
Balsamic Dressing and Shaved Parmesan Cheese

*Panzanella di Farro*

Spelt and Tomato Salad with Cucumber, Basil,  
Onion and Extra Virgin Olive Oil

(add Burrata \$3,50pp)

\*\* Pre-selected Salad combo (add \$6.00 pp) \*\*

**Pasta**

*Pasta Combo (Choose 2 Pasta)*

*Penne Arrabiata* - Penne with Arrabbiata Sauce  
*Tortelloni di Zucca* - Homemade Tortelloni Filled  
with Pumpkin Served with Sage Cream Sauce

*Ravioli di Spinaci e Ricotta* - Homemade Ravioli  
Stuffed with Spinach and Ricotta Cheese, Tomato  
and Basil Sauce

*Rigartoni Norma* - Rigatoni Pasta with Eggplant,  
Tomato, Basil, Mozzarella Cheese and Ricotta  
Infornata

*Agnolotti* - Homemade Green Ravioli Stuffed with  
Mushrooms; Cheese Fondue and Truffle Sauce

*Mezzelune* - Homemade Half Moon Ravioli stuffed  
with Shrimp and Scallops, served with Lobster sauce  
and diced Zucchini

*Risotto Nero* - Carnaroli Rice with Calamari,  
Shrimp, Scallops and Squid Ink Sauce

*Risotto ai Funghi* - Carnaroli Rice with Porcini  
Mushrooms

**Main Course**

(Choice of Two)

*Veal Scaloppini*

Veal Scaloppini Served with Porcini Mushroom Sauce,  
Roasted Potato and Steamed Vegetables

*Pollo alla Milanese*

Breaded Chicken Milanese Served with Arugola,  
Tomato and Onion, Roasted Potatoes and Steamed  
Vegetables

*Tagliata di Bue*

Piedmontese Filet Mignon Served on a Bed of Potato  
Tart and Worcestershire Vinaigrette

*Halibut*

Halibut Filet Served with Sautéed Spinach and  
Mango Vinaigrette

*Loup De Mer*

Grilled Loup de Mer Filet Served with Steamed  
Vegetables, Roasted Potato and Cherry Tomato Sauce

**Dessert**

Select one Dessert from our Dessert Menu

**\$72 Chef's Tasting Menu**

**6 Course Chef's Tasting Menu**

**\*\*MINIMUM 36 GUESTS\*\***

**Soup**

*Zuppa di Verdure*  
*Mixed Vegetable Soup*

**Salad**

*Tricolore*  
*Radicchio, Belgium Endive, Arugula with Balsamic Dressing and Shaved Parmesan Cheese*

**Ravioli**

*Agnolotti*  
*Homemade Mushroom Ravioli with Truffle Fondue Sauce*

**Risotto or Pasta**

*(Pre-Select 1 Item)*  
*Risotto Funghi*  
*Carnaroli Rice with Porcini Mushroom*  
*OR*  
*Rigatoni Bolognese*  
*Rigatoni Pasta with Meat Sauce*

**Main Course**

*(Pre-Select 1 Item)*  
*Loup de Mer*  
*Loup de Mer Filet with Roasted Cherry Tomatoes and Sauteed Spinach*  
*OR*  
*Scaloppine di Vitello*  
*Veal Scaloppini Served with Porcini Mushroom Sauce and Steamed Vegetables*

**Dessert**

*Select one Dessert from our Dessert Menu*

## HORS D' OEUVRES

### Pricing

Select 1 - \$5.00/ Person

Select 4 - \$15.00/Person

Select 5 - \$18.00/Person

\*\* \$2.00 Additional MP – Market Price

#### *Polenta con Funghi*

Polenta with Mushrooms and Truffle Fondue

#### *Arancini*

Breaded Rice Cones Filled with Mozzarella Cheese,  
and Peas

#### *Truffle Arancini*

Breaded Rice Cones Filled with Truffle Cheese

#### *Pomodoro e Mozzarella*

Cherry Tomato with Mozzarella Cheese

#### *Tortino di Granchio*

Baby Crab Cakes

#### *Tuna Tartar*

Crispy Risotto Topped with Spicy Tuna Tartar

#### *Prosciutto e Melone*

Parma Ham with Melon

#### *Bresaola*

Dry Cured Beef with Arugola & Parmesan Cheese

#### *Bresaola e Melone*

Dry Cured Beef with Arugola and Melone

#### *Endivia e Gorgonzola*

Chopped Walnuts, Pear, and Gorgonzola Cheese on a  
leaf of Endive

#### *Pizza Assorted Pizza*

#### *Bruschetta*

Toasted Ciabatta Bread with Fresh Tomato, Basil and  
Olive Oil

#### *Burrata con Pomodoro*

Creamy Mozzarella Cheese with Tomato, Basil, and  
Olive Oil on a Chinese Spoon

#### *Burrata con Peperoni*

Creamy Mozzarella Cheese with Bell Peppers, and Balsamic  
Vinaigrette on a Chinese Spoon

#### \*\* *Bruschetta di Salmone Affumicato*

Toasted Ciabatta with Smoked Salmon,  
Basil and Olive Oil

#### *Fichi con Prosciutto (Seasonal)*

Half Figs Topped with Prosciutto and Walnut

#### *Fichi con Gorgonzola (Seasonal)*

Half Figs Topped with Walnuts, Gorgonzola Cheese,  
and Honey Balsamic Dressing

#### *Polpettine di Tacchino*

Mini Turkey Meatballs with Pomodoro Sauce

#### *Polpette della Nonna*

Mini Meatballs with a Light Spicy Tomato Sauce

#### *Gamberoni Griglia con Asparagi*

Grilled Shrimp and Asparagus

#### *Bocconcino e Pomodoro*

Bocconcino Mozzarella with Tomato Served on a  
Bamboo Stick

#### \*\* *Tartara di Tonno al Caviale (MP)*

Crispy  
Risotto Topped with Spicy Tuna Tartar Topped  
with Caviar

#### \*\* *Tartara di Tonno Bianco al Cucchiaino (MP)*

Albacore Tartar Topped with Caviar Served on a  
Chinese Spoon

#### \*\* *Crespelline con Salmone e Caviale (MP)*

Blini with Smoked Salmon Topped with Caviar

#### *Burrata e Olive*

Creamy Mozzarella Cheese with Black Olives on a  
Chinese Spoon

#### *Bruschetta di Cannellini*

Toasted Ciabatta Bread, Cannellini Beans

#### \*\* *Gamberi*

Grilled Shrimps with Blood Orange Sauce

#### *Dates e Pecorino*

Dates Fruit with Pecorino Cheese

#### *Bruschetta di Burrata*

Toasted Ciabatta Bread Served with Creamy  
Mozzarella Cheese

#### \*\* *Gamberi con Prosciutto*

Grilled Shrimps Wrapped with Prosciutto

#### \*\* *Gamberi con Limone*

Grilled Shrimps Garlic and Lemon Zest



## CHARCUTERIE STATION

### Meat Selection

(Select 5 - \$32.00)

Prosciutto Parma  
Salami Toscano  
Mortdella  
Bresaola (Dry Cured Beef)  
Spicy Salami Calabrese  
Finnocchiona  
Italian Bacon Lard

### Dry Fruit Selection

(Select 3 - Included In Price of Meat Selection)

Dry Figs  
Dry Raisins  
Dry Apricot  
Fresh Grapes  
Marcona Almonds

### Cheese Selection

(Select 3 - \$19.00)

Dolce Latte Mozzarella (Nodini)  
Parmesan Cheese  
Pecorino Romano  
Pecorino Toscano  
Buffalo  
Pecorino Sicilano  
Mozzarella Black Truffle Cheese  
Cacio Cavallo Cheese  
Fresh Ricotta with Honey Manchego Cheese  
Robiola Cheese (Soft Cheese)

### Olives & Vegetable Selection

(Select 5 - \$15.00)

Castelvetrano Olives  
Dry Cured Black Olives with Herbs  
Calamata Olives  
Stuffed Spicy Peppers  
Stuffed Peppers (filled with Bread Crumbs)  
Sun Dried Tomatoes  
Cornichon  
Marinated Baby Artichoke in Oil  
Marinated Eggplant in Oil  
Mixed Olives Marinated with Orange, Lemon Peel & Fresh Herbs

### Bread Selection

(Select 3 - \$5.00)

Bread Sticks,  
Ciabatta,  
Dinner Rolls,  
Olives Dinner Rolls,  
Rosemary Dinner Rolls  
Ciabatta Baguette

**BUFFET OR FAMILY STYLE - MINIMUM FOR 20 GUESTS**

Salad/Green Station

Select 1 - \$10.00

Select 3 - \$24.00

Select 5 - \$35.00

*Primavera*

Mixed Baby Greens with Balsamic Dressing, Topped with Grilled Eggplant, and Goat Cheese

*Cesare*

Romaine Lettuce, Tossed with Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons

*Tricolore*

Radicchio, Belgium Endive and Arugola with Balsamic Dressing and Shaved Parmesan Cheese

*Panzanella di Farro*

Spelt and Tomato Salad with Cucumber, Basil, Onion and Extra Virgin Olive Oil (add Burrata \$3,50pp)

*Caprese Burrata*

Fresh Tomato, Burrata Cheese, Basil, Bell Peppers and Olive Oil.

*Carciofi*

Baby Artichokes Tossed with Oil and Lemon, Arugola and Shaved Parmesan Cheese

Pasta/Ravioli/Risotto Station

Select 1 - \$13.00

Select 3 - \$28.00

Select 5 - \$38.00

*Paccheri al Pomodoro e Basilico*

Paccheri Pasta with Tomato and Basil Sauce

*Penne Bolognese*

Penne Pasta with Meat Sauce

*Arrabbiatta*

Penne Pasta with Light Spicy Tomato and Garlic Sauce

*Agnolotti*

Homemade Green Ravioli Stuffed with Mushrooms; Cheese Fondue & Truffle Sauce

*Tortelloni di Zucca*

Homemade Tortelloni with Pumpkin and fresh Ricotta Cheese, with Sage & Parmesan Cream Sauce

*Ravioli di Spinaci e Ricotta*

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

*Risotto Funghi*

Carnaroli Rice with Porcini Mushrooms

*Risotto Nero*

Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce

Meat & Fish Station

Select 1 - \$28.00

Select 2 - \$48.00

Select 3 - \$58.00

*Veal Scaloppini*

Veal Scaloppini Served with Porcini Mushroom Sauce, Roasted Potato and Steamed Vegetables

*Tagliata di Bue*

Piedmontese Filet Mignon Served on a Bed of Potato Tart and Worcestershire Vinaigrette

*Pollo alla Milanese*

Breaded Chicken Milanese Served with Arugola, Tomato and Onion, Roasted Potatoes and Steamed Vegetables

*Petto di Pollo*

Grilled Chicken Breast Served with Steamed Vegetables

*Loup De Mer*

Grilled Loup de Mer Filet Served with Steamed Vegetables, Roasted Potato and Cherry Tomato Sauce

*Pesce Persico*

Grilled Whitefish Served with Sautéed Spinach, and Roasted Vine Tomato

Dessert Station

Select 3 - \$15.00

Select 5 - \$20.00

Choose from our Dessert Menu

## DESSERT

*Torta di Cioccolato*  
Flourless Chocolate Cake

*Tiramisu*  
Lady Fingers Dipped in Espresso with Mascarpone Cream

*Fresh Berry with Sorbet*  
Mixed Berries with One Flavor of Fresh Sorbet (please choose 1)\*

*Crostata alla Banana*  
Banana Chocolate Cream Tart

*Budino di Panettone*  
Bread Pudding

*Torta Della Nonna*  
Short Pastry Base with Custard topped with Pine Nuts

*Torta al Formaggio*  
Cheesecake

*Torta al Limone*  
Lemon Meringue Tart

*Panna Cotta*  
Cream Custard with Strawberry Sauce

*Torta di Mele con Gelato di Vaniglia*  
Apple Tart Tatin with Cream Caramel and Vanilla Ice Cream

**\*Sorbet Flavors:**

Mango, Coconut, Passion Fruit and Forest Fruit

**\*\*Additional Dessert Combo add \$4.50 pp\*\***