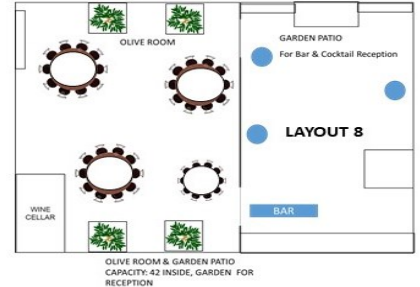
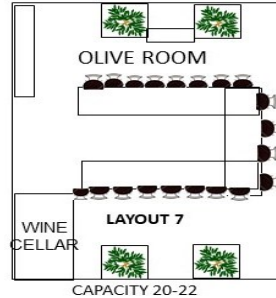
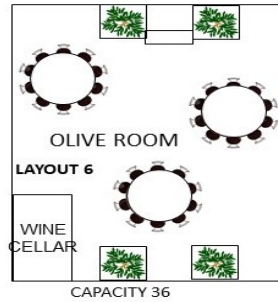
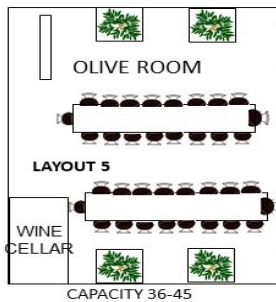
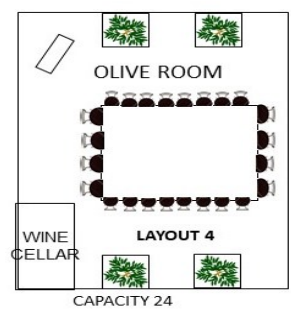
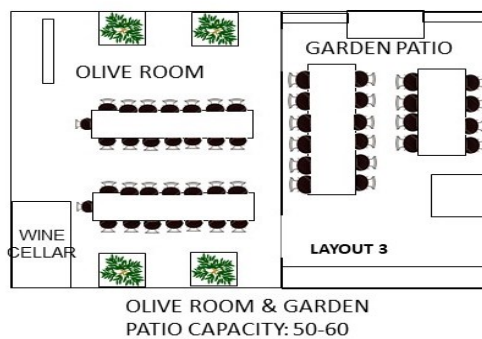
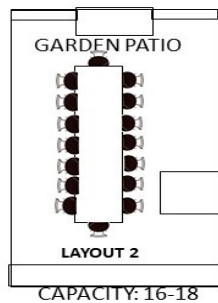
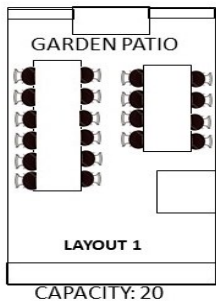


CAPACITIES		
AREA	SEATED	RECEPTION
Garden Patio	16-20	20
Olive Room	10-45	45
Olive Room & Garden Patio	50-60	60
LAYOUT	AREA	CAPACITY
Layout 1	Garden Patio	20
Layout 2	Garden Patio	16-18
Layout 3	Olive Room + Garden	50-60
Layout 4	Olive Room	24
Layout 5	Olive Room (2 Long Tables)	36-45
Layout 6	Olive 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





\$ 52.00 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 \$6.50pp)

Garganelli Morel - Homemade Garganelli Pasta with Morel Mushroom, Asparagus & Parmesan (Add \$6.50pp)

Risotto Nero - Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce (Add \$.500pp)

Dessert

Select a Dessert from our Dessert Menu



\$ 55.00 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

\$ 72.00 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 \$16.00 pp)

Spigola

Chilean Sea Bass (Add \$16.00pp)

Salmone

King Salmon (Add \$10.00 pp)

Sogliola

Dover Sole Filet with Lemon Caper Sauce (Add
\$13.00pp)

** Choice of 2 (add \$12.00 pp) **

Dessert

Select one Dessert from our Dessert Menu

\$82.00 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, \$4.50pp)

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 \$4.50pp)

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 \$8.00 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 \$12.00 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 Zucchine

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

Radichio, 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 \$8.00 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

\$75 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' OEUUVRES

Pricing

Select 1 - \$6.00/ Person

Select 4 - \$18.00/Person

Select 5 - \$21.00/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 - \$35.00)

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 - \$21.00)

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 - \$18.00)

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 - \$8.00)

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 - \$12.00

Select 3 - \$28.00

Select 5 - \$38.00

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 \$4.50pp)

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 - \$15.00

Select 3 - \$31.00

Select 5 - \$45.00

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 - \$30.00

Select 2 - \$50.00

Select 3 - \$62.00

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 \$6.50 pp****