

Event Menu

Pane E Vino Ristorante

Family Style - \$58.00/person

Plated - \$62.00/person

Primo

Choose one dish or a duo combination.

Served with homemade focaccia and fresh grated Grana Padano DOP cheese.

<p>Gnocchi Burro e Salvia</p> <p>Orecchiette Salsiccia e Rapini</p> <p>Penne alla Vodka</p> <p>Tortellini Panna e Prosciutto</p>	<p>Gnocchi al Pomodoro</p> <p>Penne alla Bolognese</p> <p>Risotto ai Funghi Gluten-Free</p>
--	--

Secondo

Choose one dish.

Served with mashed or roasted potatoes, salad and seasonal vegetables.

<p>Scaloppine di Pollo ai Funghi</p> <p>Veal Marsala</p> <p>Eggplant Parmigiana Vegetarian</p> <p>Quinoa and Goat Cheese Stuffed Portobello Mushrooms Vegetarian</p> <p>Beef Short Rib <u>Add \$8.00/person</u></p>	<p>Scaloppine di Pollo al Limone</p> <p>Veal Saltimbocca Veal topped with prosciutto and sage</p> <p>Fior di Latte with Vegetable Caponata and Crostino Vegetarian</p> <p>Braised Beef Brisket <u>Add \$5.00/person</u></p>
--	---

Add on Calamari Fritti Side Platter

Add \$8.00/person

Add on Grigliata Mista di Pesce Side Platter

Add \$15.00/person

Dessert

Choose one dessert or bring your own.

Coffee is included if you bring your dessert.

<p>Chocolate Almond Cake Gluten-Free</p> <p>Ricotta Cake</p>	<p>Classic Tiramisu</p> <p>Tiramisu al Limone</p>
--	---

Beverages

Imported Beer <u>\$6.95 per bottle</u>	Montepulciano D'Abruzzo DOC Red Wine <u>\$32.00 per bottle</u>
Prosecco di Valdobbiadene DOC <u>\$42.00 per bottle</u>	Trebbiano D'Abruzzo DOC White Wine <u>\$32.00 per bottle</u>
Assorted Pop <u>\$2.40 per can</u>	San Pellegrino Flavoured Mineral Water <u>\$3.60 per can</u>
Natural Water 750ml <u>\$5.50 per bottle</u>	Sparkling Water 750ml <u>\$5.50 per bottle</u>