

Evening and Weekend Event Menu Three

Created by Chef Stefano Agostini

Family-Style Service – \$58.00 Per Person

Plated Service – \$62.00 Per Person

Primo

Choose one dish. Served with homemade focaccia and Grana Padano DOP.

Gnocchi Burro e Salvia

Gnocchi al Pomodoro

**Orecchiette Salsiccia e
Rapini**

Penne alla Bolognese

Penne alla Vodka

Risotto ai Funghi
Gluten-free

**Tortellini Panna e
Prosciutto**

Secondo

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

**Scaloppine di Pollo ai
Funghi**

**Scaloppine di Pollo al
Limone**

Veal Marsala
*Veal cooked in mushroom
and Marsala wine sauce.*

Veal Saltimbocca
*Veal topped with prosciutto
and sage.*

Eggplant Parmigiana
Vegetarian

**Fior di Latte with
Vegetable Caponata and
Crostino**
Vegetarian

**Quinoa and Goat Cheese
Stuffed Portobello
Mushrooms**
Vegetarian

Beef Short Rib
\$8.00 Per Person

Braised Beef Brisket
\$5.00 Per Person

Additional Side Plates

Calamari Fritti
\$8.00 Per Person

Grigliata Mista di Pesce
\$15.00 Per Person

Dolce

Choose one dessert or bring your own. Coffee is included with your own dessert.

Ricotta Cake

Torta Caprese
*Flourless chocolate almond
cake.*
Gluten-free

Tiramisu

Tiramisu al Limone

Bevande

**Conegliano Valdobbiadene
Prosecco DOCG**
\$42.00

**Montepulciano D'Abruzzo
DOC Red Wine**
\$32.00

**Trebbiano D'Abruzzo
DOC White Wine**
\$32.00

Imported Beer
\$6.95

Natural Water 750ml
\$5.75

Sparkling Water 750ml
\$5.75

**Sanpellegrino Italian
Sparkling Drink**
\$3.60

Assorted Soft Drink
\$2.40

Open Bar

\$40.00 Per Person

*Amaro, gin, grappa, imported beer, Montepulciano D'Abruzzo
DOC red wine, rum, Trebbiano D'Abruzzo DOC white wine,
vodka, whiskey.*