

# Event Menu

Pane E Vino Ristorante

Family Style - \$55.00/person

Plated - \$59.00/person

## Primo

Choose one dish or a duo combination.

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

**Gnocchi Burro e Salvia**  
**Orecchiette Salsiccia e Rapini**  
**Penne alla Vodka**  
**Tortellini Panna e Prosciutto**

**Gnocchi al Pomodoro**  
**Penne alla Bolognese**  
**Risotto ai Funghi**  
**Gluten-Free**

## Secondo

Choose one dish.

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

**Scaloppine di Pollo ai Funghi**  
**Veal Marsala**  
**Eggplant Parmigiana**  
**Vegetarian**  
**Quinoa and Goat Cheese Stuffed**  
**Portobello Mushrooms**  
**Vegetarian**  
**Beef Short Rib**  
Add \$8.00/person

**Scaloppine di Pollo al Limone**  
**Veal Saltimbocca**  
 Veal topped with prosciutto and sage  
**Fior di Latte with Vegetable Caponata and**  
**Crostino**  
**Vegetarian**  
**Braised Beef Brisket**  
Add \$5.00/person

**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 own dessert.

**Chocolate Almond Cake**  
**Gluten-Free**  
**Ricotta Cake**

**Classic Tiramisu**  
**Tiramisu al Limone**

## Beverages

<b>Imported Beer</b> <u>\$6.95/bottle</u>	<b>Montepulciano D'Abruzzo DOC Red Wine</b> <u>\$32.00/bottle</u>
<b>Prosecco di Valdobbiadene DOC</b> <u>\$42.00/bottle</u>	<b>Trebbiano D'Abruzzo DOC White Wine</b> <u>\$32.00/bottle</u>
<b>Assorted Pop</b> <u>\$2.25/can</u>	<b>San Pellegrino Flavoured Mineral Water</b> <u>\$3.45/can</u>
<b>Natural Water 750ml</b> <u>\$5.50/bottle</u>	<b>Sparkling Water 750ml</b> <u>\$5.50/bottle</u>