

Lunch Event Menu One

Created by Chef Stefano Agostini

\$49.00 Per Person

Antipasto

Charcuterie Board with Focaccia Barese

Artichoke spread, Cerignola olives, Piave cheese, pickled vegetables, prosciutto di coppa, salame cacciatore.

Secondo

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

Eggplant Parmigiana

Vegetarian

Grilled Chicken Breast

Scaloppine di Pollo al Limone

Veal Marsala

*Veal cooked in mushroom
and Marsala wine sauce.*

Braised Beef Brisket

\$10.00 Per Person

Tagliata di Manzo

\$10.00 Per Person

*Beef striploin cooked
medium rare.*

Dolce

Choose one dessert.

Ricotta Cake

Tiramisu

Torta Caprese

*Flourless chocolate almond
cake.*

Gluten-free

**Torta alle Fragole e
Mascarpone**

*Berry and mascarpone
cheese cake.*

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