

# Evening and Weekend Event Menu One

Created by Chef Stefano Agostini

*Family–Style Service – \$73.00 Per Person*

*Plated Service – \$77.00 Per Person*

## Aperitivo

### Aperol Spritz

*Prosecco, Aperol, soda  
water.*

### Gingerino

*Non–alcoholic bitter.*

## Hors d'œuvre

\$40.00

*Twelve cod fritters, eggplant croquettes, prosciutto e melone,  
or vegetable arancini.*

## Antipasto

### Charcuterie Board with Focaccia Barese

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

## 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.*