

Lunch Event Menu Two

Created by Chef Stefano Agostini

\$35.00 Per Person

Primo

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

Caesar Salad

Fusilli Tomato Basil
Vegetarian

Mixed Mushroom Puree
Vegan

Penne alla Vodka

Spinach Quinoa Salad

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

\$8.00 Per Person

Choose one optional 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