

SOPHIA \$90.00

SALAD (Choice of)

Cesarina

Romaine Lettuce with Shaved Parmigiano
& Croutons in a Creamy Caesar Dressing

Gamberi Toscani

Grilled Shrimp served with Tuscan
White Cannellini Beans,
Arugula, Cherry Tomatoes,
Truffle Oil & Shaved Parmesan Cheese

FIRST COURSE (Choice of)

Rigatoni Alla Bolognese

Rigatoni Pasta in an Angus Beef Bolognese Sauce

Rigatoni al Pesto

Rigatoni Pasta tossed with Creamy Pesto sauce,
Parmigiano Reggiano & Pine Nuts

MAIN COURSE (Choice of)

Branzino ai Carciofi

Fresh Seabass with Cherry Tomatoes,
Taggiasca Olives, Capers & Artichokes
in White Wine Sauce.
Served with Seasonal Vegetables

Agnello alla Griglia

Grilled Rack of Lamb, in a Rosemary,
Thyme, Garlic, Butter Sauce.
Served with Seasonal Vegetables

DESSERT (Choice of)

Limoncello Gelato Flute
Tiramisu

MARCELLO \$115.00

SALAD (Choice of)

Pera

Mixed Greens, Sliced Pear, Grapes,
Caramelized Walnuts
& Gorgonzola in a Balsamic Vinaigrette

Cesarina

Romaine Lettuce with Shaved Parmigiano
& Croutons in a Creamy Caesar Dressing

FIRST COURSE (Choice of)

Penne alla Sorrentina

Penne Pasta with Marinara, Basil
and Fresh Mozzarella

Ravioli al Brasato

Short Rib Stuffed Ravioli, Black Truffle
& Mushrooms in a Barolo Wine Sauce

MAIN COURSE (Choice of)

Aragosta con Linguine

Lobster Tail in a Brandy Tomato Sauce.
Served over a Bed of Linguine

Filetto alle Erbe

8oz Grilled Prime Filet Mignon in a
Rosemary, Thyme, Garlic, Butter Sauce.
Served with Sautéed Spinach

DESSERT (Choice of)

Limoncello Gelato Flute
Tiramisu



Banquet Menu

UGO \$50.00

Buffet Style

Cesarina

Romaine Lettuce with Shaved Parmigiano
& Croutons in a Creamy Caesar Dressing

Carciofi alla Romana

Grilled Roman Style Artichokes,
Garlic, Basil, Parsley, Olive Oil

Calamari

Deep Fried Calamari

Bruschetta Tradizionale

Toasted Bread, Fresh Tomatoes, Basil, Garlic

Polpette Italiane

Homemade Veal Meatballs in a Tomato Sauce

Rigatoni al Pesto

Rigatoni Pasta, Creamy Pesto Sauce
Parmigiano Reggiano and Pine Nuts

Spiedini di Caprese

Fresh Mozzarella, Basil, Tomatoes

CLAUDIA \$55.00

APPETIZER

Bruschetta al Pomodoro

Toasted Bread topped with Tomato, Basil & EVOO

FIRST COURSE (Choice of)

Rigatoni al Pesto

Rigatoni Pasta tossed with Creamy Pesto sauce,
Parmigiano Reggiano & Pine Nuts

Penne alla Sorrentina

Penna pasta, tossed with tomato sauce
and topped with fresh mozzarella cheese

MAIN COURSE (Choice of)

Pollo alla Cacciatora

Free-range chicken, slowly braised with
white wine, Taggiasca olives
& fresh tomato sauce,
served with seasonal vegetables

Salmone Aqua Mare

Sauteed salmon, onions, golden raisins,
pine nuts & white vinegar,
served with seasonal vegetables

DESSERT

Mousse al Cioccolato

Milk chocolate mousse

MONICA \$70.00

APPETIZER (Choice of)

Calamari

Deep Fried Calamari

Carciofi Alla Romana

Grilled Roman Style Artichokes,
Garlic, Basil, EVOO

MAIN COURSE (Choice of)

Branzino ai Carciofi

Fresh Seabass, with Cherry Tomatoes,
Taggiasca Olives, Capers,
& Artichokes in a White Wine Sauce.
Served with Roasted Potatoes
& Seasonal Vegetables

Filetto alle Erbe

8oz Grilled Prime Filet Mignon in a
Rosemary, Thyme, Garlic, Butter Sauce.
Served with Roasted Potatoes
Sauteed Spinach

DESSERT

Tiramisu

LUCIANO \$75.00

SALAD

Cesarina

Romaine Lettuce with Shaved Parmigiano
& Croutons in a Creamy Caesar Dressing

FIRST COURSE (Choice of)

Rigatoni ai Pesto

Rigatoni Pasta tossed with Creamy Pesto sauce,
Parmigiano Reggiano & Pine Nuts

Risotto ai Funghi

Arborio Rice, Simmered with
Porcini Mushrooms & Parmigiano Reggiano

MAIN COURSE (Choice of)

Branzino ai Carciofi

Fresh Seabass with Cherry Tomatoes,
Taggiasca Olives, Capers & Artichokes
in White Wine Sauce.
Served with Seasonal Vegetables

Pollo Marsala

Pan Seared Chicken Breast with
Marsala Wine Sauce.
Served with Seasonal Vegetables

DESSERT

Mousse al Cioccolato

Milk chocolate mousse