



3 Course Luncheon

Includes Locally Roasted Metropolis Organic Coffee & Mighty Leaf Organic Teas

First

(Choose one for your menu)

Mista Mesclun Mix with Tomatoes, Carrots, Cucumbers and Red Wine

Caesar Salad with Focaccia Croutons & Shaved Parmesan

Rucoletta Arugula with Shitake Mushrooms, Goat Cheese and Balsamic Vinaigrette

Riccia Watercress with Pears, Walnuts, Gorgonzola and Balsamic

Carpaccio Cipriani Beef with Capers, Cremini, Tomatoes, Parmesan, Arugula and Lemon Oil

Prosciutto di Parma, Mortadella, Genoa Salami with Marinated Olives

Capesante e Grano Seared Scallops, Corn, Shitake Mushrooms, Tomato, Onion and Lemon Butter

Main

Rigatoni con Salsiccia with Italian Sausage, Sun Dried Tomatoes and Goat Cheese

Gnocchi Verdi Homemade Arugula Dumplings, Shrimp, Roasted Peppers and Garlic Olive Oil

Fettuccine alla Panna Prosciutto Cotto, Sweet Peas, Onion and Fontina Cream Sauce

Tortelloni con Ricotta Homemade Tortelloni Stuffed with Ricotta and Spinach in a Brown Butter Sage

Ravioli Mare Scallop and Shrimp Ravioli, Roasted Cherry Tomatoes, Shrimp Broth and Crispy Leeks

Pollo Arrostito Roasted Chicken Breast, Sardinia Peppers, Cipollini Onion, Lemon and Roasted Potatoes

Insalata Tonno Grilled Tuna, Arugula, Roasted Tomatoes, Kalamata Olives, Potatoes and Lemon Caper Aioli

Maiale alla Griglia Grilled Pork Loin with Artichokes, Oven-dried Tomatoes, Fregola and Truffle Reduction

Ippoglosso Roasted Alaskan Halibut, Cauliflower Puree, Pancetta, Fava Beans, Onion and Watercress **Add'l \$ 2.00/pp**

Cacciucco Livornese Sautéed Clams, Mussels, Shrimp, Scallops and Lobster Tail in a Spicy Tomato Broth **Add'l \$2.00/pp**

Dessert

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Choice of Three Entrees \$ 36.00/pp

Choice of Four Entrees \$40.00/pp

Desserts

(Choose two for your menu)

Panna Cotta Limone

Lemon Panna Cotta, Lemon Coconut Sorbetto, Raspberry Sauce

Bomboloni

Chocolate, Caramel and Raspberry Jam, Chocolate Sauce

Crostata di Rabarbaro

Rhubarb Crostata, Amaretto Gelato, Orange Marmelatta

Torta di Cioccolato

Flourless Chocolate Cake, Hazelnut Cream, Bitter Orange Sauce

Torta della Nonna

Pine Nut Tart, Vanilla Apricots, Caramel Mascarpone

Frollino al Pistacchio Siciliano

Sicilian Pistachio Shortcake, Strawberries, Ricotta Strawberry Jam Gelato

Gelato di Soda Napolitano

Chocolate, Pistachio and Raspberry Gelato, Housemade Strawberry Soda

Dolci Assortiti

Sweet Ricotta Cannoli
Gianduja and Amaretto Chocolate
Pine Nut and Rum Raisin Biscotti
Baci di Dama

Gelati o Sorbetti

Unique Endings

“Mini” Desserts

Choice of three for your menu

*Platters served family style on each table

or separate table*

Add \$5 per person

Vanilla Panna Cotta with Seasonal Garnish

Lemon Tarts

Flourless Chocolate Cake with Hazelnut Cream

Tiramisu

Seasonal Fruit Crostata

Italian Cookies

Cannoli

Trio of Gelato

Vanilla, Milk Chocolate, & Seasonal Gelato

Accompaniments such as Shaved Chocolate, Caramel, Toasted Coconut, Candied Nuts & Whipped Cream

Extras

Start your meal with a bite-sized amuse, cleanse your palate with a sorbetto intermezzo and indulge your senses with a cheese course. For a memorable finish, offer chocolate truffles, Italian cookies or seasonal fresh fruit and creamy zabaglione with your dessert.

Amuse - \$5

Sorbetto Intermezzo - \$5

Cheese Course -\$8

House Made Truffles -\$6

Served on platters or individual boxes of 4

Italian Cookies - \$5

Party Favors

Thoughtful gifts for special guests.

Bag of House Made Confections - \$8

- Salted Toffee
- Torrone
- Chocolate Covered Vanilla Marshmallows
- Seasonal Chocolate Candies
- Sample Bag

Box of Truffles - \$6

Italian Cookies - \$6

Laurent-Perrier Champagne “Mini” - \$20

“Party Favors” are priced per item.