



## *Lunch Banquet Menu*

Package for groups of 25 or more  
(Entrée price includes a selection from Appetizer and Dessert)

### **Appetizers**

*Soup ~ Salad ~ Pasta*

(selection of one)

**Minestra** – Italian vegetable soup

**Brodo di Pollo** – Chicken broth with pastina and polpettini

**Zuppa di Porri** – Potato leek soup with crispy bacon

**Caesar** – Romaine with anchovy dressing, Parmigiano and croutons

**Garden** – Mesculin greens, tomato, cucumber with orange vinaigrette

**Cortesse** – Pasta with vegetable, basil, pesto

**Gemelli** – Pasta with fresh tomato sauce

### **Entrée**

(selection of two)

Served with potato and fresh vegetable

**Pollo** – Roasted boneless chicken breast, choice of sauces 21.

**Battuta** – Paillard of chicken cutlet parmigiana 22.

**Salmone** – Broiled filet of salmon, herbed olive oil 24.

**Trota** – Grilled rainbow trout, lemon caper sauce 21.

**Vitello** – Herb crusted veal cutlet Milanese 26.

**Piccata** – Sautéed scaloppine of veal in a lemon sauce 25.

**Stracotto** – Braised short rib of beef 29.

**Melanzana** – Layered eggplant, tomato, mozzarella and basil 19.

### **Dessert**

(selection of one)

**Torta** ~ Dark Chocolate layer cake

**Pastiera** ~ Cheesecake

**Ice Cream**

### **Beverages**

Soft drinks, Coffee, Tea 2 – 2.50

### **Bar**

Beer 4 to 5 Wine 7 to 9 Cocktails 7 to 9

Champagne punch, Mimosa ~ 7 per person

Prices are subject to 20% service charge & sales tax