



Dinner Banquet Menu

Hors D'oeuvres and Canapes

COLD

Carpaccio

Beef carpaccio on crispy Parmigiano shell with fig essence

Crostini

Mozzarella and plum tomato bruschetta

Fegatini

Pate of chicken liver, nutmeg and sundried cherries

Trota

Canapé of smoked trout with horseradish cream

Salmone

Salmon tartar on fennel shell~truffle oil

Trifolati

Pastry shell with wild mushroom, garlic, oil and parsley

Tonno

Tuscan white bean crostini with seared "Ahi" tuna

Prosciutto

Imported prosciutto with fig and vincotto

Ricotta

Fresh ricotta crostini, marsala flavors and crispy pancetta

HOT

Tortina

Crisp short crust shell with lump crabmeat gratinee

Asparagi

Canape of asparagus with gorgonzola

Sfogliate

Puff pastry filled with goat cheese, herbs and sausage

Porcini

Wild mushroom canapé with garlic, oil, herbs

Peperoni

Bruschetta of roasted pepper, asiago cheese

Bocconcini

Skewered chicken tender with Vidalia onion

Gamberi (\$2 supplement)

Marinated and broiled jumbo shrimp

Agnello (\$4 supplement)

Sautéed lamb chops crusted with Parmigiano and rosemary

Spezzatino

Beef tender skewer balsamico "tradizionale"

Cappe Sante

Seared sea scallop, bacon, sherry reduction

~Selection of four - \$12.50 per person (two pieces of each variety per person)
Additional selections—\$1.50 per person~

Appetizers and Composed Salads

(selection of one)

Melanzana	9	Rustica	9
Battered medallions of eggplant layered with tomato, basil, mozzarella		Baked romaine lettuce, crispy prosciutto, ricotta ~vincotto sauce	
Granzeola	15	Caprese	9
Sautéed lump crab cake with white root vegetables & orange vinaigrette		Roasted pepper, arugula, fresh mozzarella, bagna cauda	
Polenta	10	Cesare	8
Baked herb polenta with spinach and wild mushroom ragu		The “Traditional”~ anchovy dressing, Parmigiano cheese and herbed croutons	
Gamberi	13	Mescolanza	8
Herbed broiled shrimp, fennel slaw and grapefruit		Garden salad with tomato, cucumber, red onion ~ orange vinaigrette	
Caprino	9	Misto (mixed appetizer for table)	15
Mesculin greens with baked goat cheese ~ apple walnut vinaigrette		Broiled shrimp, fried calamari, roasted pepper, eggplant rollatini	

Pasta and Soups

(selection of one)

Tortelloni	13	Risotto	14
Ravioli filled with three cheeses and swiss chard in rose or fresh tomato		The classic Italian dish with porcini mushrooms	
Cavatelli	11	Minestra	7
Pasta with the classic Bolognese meat ragu		Vegetable soup with basil pesto	
Cortecce	10	Zuppa di Porri	7
Pasta in a basil pesto sauce with pecorino cheese		Potato leek soup with crispy bacon	
Maltagliati	13	Brodo di Pollo	7
Layers of pasta with vegetable soffritto		Chicken broth with pastini and polpettini	

Entrees

(selection of two)

Battuta	21	Messinese	33
Marinated and roasted breast of chicken, sherry tomato sauce		Roasted tenderloin of veal ~ sherry sage sauce	
Pollo	23	Stracotto	29
Stuffed chicken breast with mushrooms, herbs ~ Madiera wine sauce		Braised beef short ribs ~ caramelized vegetables	
Brasato	25	Manzo	45
Roasted pork shoulder, gremolata, verza, polenta		Pan roasted filet mignon ~ mushroom marsala sauce	
Involtini	29	Salmone	25
Sautéed veal envelopes, spinach, smoked scarmorza~ marsala sauce		Broiled salmon ~ lemon dill or basil pesto sauce	
Milanesissima	31	Pagello	27
Parmigiano crusted bone-in veal chop Milanese		Pan roasted red snapper, seafood broth	
		Dorato	27
		Grilled Adriatic wild bass, citronette	

All entrees are served with potato, seasonal vegetables, bread and condiments

Desserts

(selection of one)

Spuma	8	Mela	8
Traditional or cappuccino crème brulee		Warm apple tart	
Crostata	8	Budino	8
Lemon custard tart		Chocolate croissant pudding and amarena cherries	
Tiramisu	8	Tricolore	8
Espresso soaked ladyfingers with mascarpone and chocolate shavings		Raspberry, dark and white chocolate mousse cake	
Pasticcio	8	Gelato and Sorbetto	6
Gratin of fresh berries & mascarpone		Assorted varieties of our homemade gelato or sorbetto	

Beverages Coffee, tea, decaf or regular 2.50

Bar

(per consumption)

Premium: Cocktails - 7 to 8 Glasses of Wine - 7

Deluxe: Cocktails - 9 to 10 Glasses of Wine - 8

Champagne: 9

Beer: Bottles 4 to 5

Wine Bottles

White ~ Pinot Grigio, Chardonnay, Sauvignon Blanc 32

Red ~ Cabernet Sauvignon, Chianti, Merlot 34

Pinot Noir, Malbec 36

**~Prices are subject to 20% service charge,
8% sales tax for food and 10% sales tax for alcohol~**

~OFF PREMISE CATERING AVAILABLE~