



***THE LOFT
PRIVATE DINING ROOM MENU***

***3 COURSES \$55
4 COURSES \$65
SCREEN RENTAL \$50
PROJECTOR RENTAL \$250***

***APPETIZERS
(3 SELECTIONS)***

*Soup du jour
Seasonal house made soup*

*Bruschetta of the Day
Chef's Selection*

*PEI Mussels
Shaved Fennel, Calabrian Chili Arrabiatta*

*Italian Sausage Stuffed Peppers
House made Italian sausage, Asiago and Mozzarella cheese with marinara*

***SALADS
(2 SELECTIONS)***

*Classic Caesar
Garlic Croutons, Shaved Parmesan*

*Insalata Divino
Baby Greens, Roasted Beets, Goat Cheese, Almonds, Basil Vinaigrette*

*Seasonal Salad
Mixed seasonal greens and micro greens with seasonal fruits and vegetables*

ENTREES
(4 SELECTIONS: 2 Pastas and 2 Proteins)

Pasta:

Scampi Divino

Fresh shrimp, spaghettini, capers, plum tomatoes and garlic in a Pinot Grigio broth

Spaghetti and Meatballs

House made veal, pork and beef meatballs in a Pomodoro sauce with Mozzarella

Maltagliati

Hand-torn fresh pasta, roasted vine-ripened tomatoes, arugula and spinach in a garlic Pinot Grigio broth

Pan Seared Shrimp and Scallops

Braised baby spinach and risotto, finished with extra virgin olive oil

Proteins:

Catch of the Day

Fresh local fish with Chef's selection of vegetables

*** Herb Encrusted Lamb Chops**

Garlic mashed potatoes, braised baby spinach with a Cabernet wine sauce

Black Angus NY Strip

Roasted garlic mashed potatoes and braised baby spinach

*** Filetto di Bue**

House made bacon, Taleggio-Gorgonzola compound cheese, garlic mashed potatoes, bruseels and a red wine jus

DESSERTS
(3 SELECTIONS)

Tiramisu

Chef's Cheesecake

Chef's Chocolate

Fresh berries & cream