$32.00 Lunch Menu

Create your own Set Menu

(Menu Available Only from 11:00am to 4:00pm)

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Appetizer

Choose **TWO** of the Following Appetizer Options for Your Set Menu:

Minestrone Soup (Vegetarian Option)

Perth County Mixed Green Salad

Lentil Soup

Caesar Salad

Served with Pane Arrostito

Main Course

Choose **FOUR** of the Following Entree Options for your Set Menu:

Chicken Breast Parmigiana
(Breaded Chicken Breast topped with Mozzarella Cheese and Fresh Tomato Sauce)

Veal Al Limone
(Tender Veal Sautéed in a Lemon and Caper Butter Sauce)

Pan Seared Basa Fillet
(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)

Grilled Chicken Breast
(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)

Veal Scallopini
(Tender Veal Sautéed with a Mushroom Cream Sauce)

Veal Parmigiana
(Breaded Veal topped with Mozzarella Cheese and Fresh Tomato Sauce)

Gnocchi Quatro Fromaggio
(Vegetarian Option)

Wild Mushroom & Truffle Risotto
(Vegetarian Option)
(Arborio Risotto with a medley of Wild Mushrooms and Reggiano Parmigiano Cheese Truffle Essence)

All Mains Served With Grilled Seasonal Vegetables & Roasted Potatoes

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person

Eden
TRATTORIA

$38.00 Lunch Menu

Create your own Set Menu

(Menu Available Only from 11:00am to 4:00pm)

Hors D'Oeurves

Diced Traditional Style Tomato & Basil Bruschetta on Fresh Italian Crostini Bread

Appetizer

Choose **TWO** of the Following Appetizer Options for Your Set Menu:

Minestrone Soup (Vegetarian Option)
Perth County Mixed Green Salad
Lentil Soup
Caesar Salad

Served with Pane Arrostito

Secondi

Penne al Pomodoro

(Penne Rigate Pasta in a Homemade fresh Tomato and Basil Sauce)

Main Course

Choose **FOUR** of the Following Entree Options for your Set Menu:

Chicken Breast Parmigiana
(Breaded Chicken Breast topped with Mozzarella Cheese and Fresh Tomato Sauce)

Veal Al Limone
(Tender Veal Sautéed in a Lemon and Caper Butter Sauce)

Pan Seared Basa Fillet
(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)

Grilled Chicken Breast
(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)

Veal Scallopini
(Tender Veal Sautéed with a Mushroom Cream Sauce)

Veal Parmigiana
(Breaded Veal topped with Mozzarella Cheese and Fresh Tomato Sauce)

Gnocchi Quatro Fromaggio
(Vegetarian Option)

Wild Mushroom & Truffle Risotto
(Vegetarian Option)
(Arborio Risotto with a medley of Wild Mushrooms and Reggiano Parmigiano Cheese Truffle Essence)

All Mains Served With Grilled Seasonal Vegetables & Roasted Potatoes

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request
Taxes and Applicable Gratuities not included in the Cost per Person