



\$34.00 Lunch Set Menu

Antipasti

Arugula Salad

(Arugula, Cherry Tomatoes, Red Onion, and Fresh Parmigiano in an Olive Oil Lemon Vinaigrette)

Caesar Salad

(Crispy Romaine Lettuce, Crotons and Caesar Dressing)

Greek Salad

(Romaine Lettuce, Sliced Tomatoes, Kalamata Olives, Sliced Cucumbers, Feta Cheese)

Raddichio Salad

(Raddichio, Arugula, White Onion, Red and White Wine Vinaigrette)

Secondi

Grilled Chicken Breast

(8oz. Chicken Breast naturally Grilled topped with Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Pan Seared Basa Fillet

(Lemon and Pepper Crusted Basa Fillet Light Drizzle of Cold Pressed Extra Virgin Olive Oil)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Wild Mushroom & Truffle Risotto

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

Veal Pizzaiola

(Tender Provini Veal, Cherry Tomatoes, Black Olives, Capers, Sauteed in a White Wine Garlic Tomato Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Veal Parmigiana

(Breaded Veal topped with Mozzarella Cheese and Fresh Tomato Sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

4 Cheese Gnocchi (Vegetarian Option)

(Gnocchi served in a gorgonzola, Parmigiano Reggiano, asiago, goat cheese cream sauce)

Regular Coffee, Espresso and Tea Included!!!

Desserts are not Included in the Cost per Person, but are available upon Request

Bringing own Cake. Cake Cutting Fee \$2.00 Extra Per Person

Taxes (13%) and Gratuities (18%) not included in the Cost per Person

Please mention any Dietary Restrictions



\$40.00 Lunch Set Menu

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Traditional Bruschetta Toasted Crostini, Diced Seasoned Tomatoes, Garlic, Basil, Olive Oil

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

Strozzapreti al Pomodoro

(Strozzapreti Pasta in a Homemade fresh Tomato and Basil Sauce)

Secondi

Chicken Breast Parmigiana

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

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Veal Al Limone

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

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Pan Seared Basa Fillet

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

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Chicken Breast Scalopini

(Tender Chicken Breast Sautéed with a Mushroom Cream Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled North Atlantic Salmon

(Topped with Mandarin Orange Lemon Butter White Wine Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled Vegetable Platter (Vegetarian Option)

(Medley of Chef's Seasonal Vegetables Marinated in Balsamic Vinegar, Cold Pressed Extra Virgin Olive Oil and Fine Herbs)

Regular Coffee, Espresso and Tea Included!!!

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\$48.00 Lunch Set Menu

Hors D'Oeuvres

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

Antipasti

Charcuterie Board Platters Parma Prosciutto, Cacciatore Sausage, Soppressata, Asiago, Fontina, Pecorino Cheese, Spicy Mixed Italian Olives, Italian Crostini

Calamari Fritti Lightly seasoned, dusted with flour, deep fried Calamari served with a Chipotle Aioli

Insalata Caprese Mozzarella di Bufala, Fresh Basil, Kumato Tomatoes, Balsamic Reduction, Olive Oil

Primi

Insalata Radicchio

Radicchio, Arugula, White Onion, Red & White Wine
Lemon Garlic Olive Oil Vinaigrette

Insalata di Cesare

Crisp Romaine lettuce, Caesar Dressing, Parmigiano,
croutons

Secondi

Pollo Marsala con Funghi

(8oz. Chicken Breast topped with a mushroom
Sweet Marsala Wine Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Vitello alla Pizzaiola

(Tender Provini Veal, Cherry Tomatoes, Black Olives,
Capers, Sautéed in a White Wine Garlic Tomato Sauce)

Served with Seasonal Mixed Vegetables and Roasted Potatoes

Radicchio Parmigiano Risotto

(Arborio Risotto, Radicchio, Grana Padano, Prosecco
Cream Sauce topped with Parmigiano Cheese)

10oz. Striploin Steak

(10oz. AAA Striploin Steak grilled to preference)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Grilled Atlantic Salmon

(Fillet Salmon Fillet topped with orange lemon butter sauce)
Served with Seasonal Mixed Vegetables and Roasted Potatoes

Regular Coffee, Espresso and Tea Included!!!

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****Bringing own Cake. Cake Cutting Fee \$2.00 Extra Per Person****

****Taxes (13%) and Gratuities (18%) not included in the Cost per Person****

****Please mention any Dietary Restrictions****