

MENU

Lunch 1

ANTIPASTO

-SELECT ONE-

SOUP

Puree of roasted zucchini and spinach

SALAD

Mixed greens with tomato and black olives, tossed in balsamic vinaigrette topped with Parmesan shavings

SECONDO

-SELECT ONE-

PENNE

Penne tossed in a homemade tomato sauce with fresh basil

POLLO

Pan seared chicken breast with artichoke hearts, black olives and diced Roma tomato in a white wine sauce served with roasted potatoes

VEAL

Pan seared veal scaloppini in light lemon essence served with seasonal vegetables

Price per person \$35.00 plus applicable taxes and gratuities

MENU

Lunch 2

ANTIPASTO

-SELECT ONE-

BRUSCHETTA

Toasted Calabrese bread topped with pickled button mushrooms and Parmesan cheese

SALAD

Bocconcino cheese, fresh tomato and cucumber tossed in balsamic vinaigrette

SECONDO

-SELECT ONE-

PESCE

Pan seared Salmon fillet in a caper, purple onion and light cream sauce served with a baby spinach salad in balsamic vinaigrette

VEAL

Veal scaloppini in a Gorgonzola cream sauce with sundried tomatoes served with linguini pasta in cream sauce

RISOTTO

Spicy sausage, mushrooms and spinach in a light tomato sauce

PENNE

Tossed in a spicy tomato basil sauce with black Kalamata olives and green onions

Coffee & Tea

Price per person \$40.00 plus applicable taxes and gratuities

MENU

Lunch 3

ANTIPASTO

-SELECT ONE-

SALAD

Arugula and orange tossed in balsamic vinaigrette with shaved Crotonese cheese

SMOKED SALMON CROSTINI

Smoked salmon on crostini with black olive tapenade

SECONDO

-SELECT ONE-

PESCE

Pan seared Tilapia fillet in a lemon, garlic and white wine sauce served with a medley of greens in an oil and vinegar dressing

POLLO

Pan seared chicken breast sautéed in a mushroom white wine sauce served with seasonal vegetables

RISOTTO

Seasonal vegetables in a roasted cherry tomato sauce and topped with goat cheese

PASTA

Rigatoni tossed in tomato cream sauce with fresh basil

DESSERT

-SELECT ONE-

Tiramisu | Sorbetto

Price per person \$45.00 plus applicable taxes and gratuities

MENU

Lunch 4

ANTIPASTO

-SELECT ONE-

CALAMARI

Grilled calamari with roasted red peppers drizzled with balsamic reduction on a bed of mixed greens

BEEF CARPACCIO

Beef Carpaccio – thinly sliced marinated beef tenderloin in a truffle essence and fresh lemon juice topped with Parmesan shavings and baby arugula

PRIMO

-SELECT ONE-

RISOTTO

Shrimp and spinach in a light tomato sauce

PASTA

Fresh Agnolotti pasta filled with ricotta cheese and spinach tossed in tomato cream sauce

SECONDO

-SELECT ONE-

PESCE

Pan seared Branzino fillet “European sea bass” in a light lemon, garlic and white wine sauce served with an arugula and marinated grilled vegetables salad balsamic vinaigrette

VITELLO

Veal scaloppini in tomato sauce topped with prosciutto cotto and Asiago shaving served with angel hair pasta tossed in tomato sauce

POLLO

Pan seared chicken breast in a mushroom marsala sauce served with roasted potatoes and vegetables

Price per person \$50.00 plus applicable taxes and gratuities